

SEP 15 '43

FISHERY MARKET NEWS

JULY 1943

Musclefish
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U.S. Fishery Rights to
of 1933

— Fishing off
— drying and
fish on coast

DOMINION OF CANADA

UNITED STATES

Gulf of Mexico

Shrimp and Oyster

Caribbean Sea









PRINCIPAL UNITED STATES FISHERIES

Map data compiled by R.H. Frothingham, United States Bureau of Fisheries, 1940

FISHERIES

Herring
Salmon
Tuna
Halibut
Haddock
Pacific Mackerel
Cod
Shore Fisheries
Mollusks

ATLANTIC FISHERIES

-  Cod, Haddock, Halibut, Hake, Cusk, etc.
-  Mackerel, Swordfish, Rosfish, etc.
-  Menhaden
-  Red Snapper and Grouper
-  Winter trout Fishing
-  Shore Fisheries for miscellaneous kinds of fish, oysters, etc.
-  Fisheries of Great Lakes
-  Fisheries in Mississippi R. and tributaries

ISSUED BY THE
UNITED STATES DEPARTMENT OF THE INTERIOR
FISH AND WILDLIFE SERVICE
WASHINGTON

SCALE: 1:33,000,000

0 100 MILES
0 100 KILOMETERS

110

100

Whaling
Shark Bay, West Australia
South Georgia

GEOR. REEVES, APR. 1943



FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

PREPARED IN THE DIVISION OF FISHERY INDUSTRIES

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FISHERY MARKET NEWS

July 1943

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COMPLIANCE WITH THE FEDERAL FOOD, DRUG, AND COSMETIC ACT IN THE MARKETING OF FISHERY PRODUCTS

By

Albert C. Hunter

Food and Drug Administration
Federal Security Agency

Fish and fishery products obviously represent but one group of food commodities among many which are subject to the form of control provided by the terms of the Federal Food, Drug, and Cosmetic Act. Nevertheless, for many reasons, the seafoods collectively constitute an important item for consideration in the project planning of the Food and Drug Administration. It is noteworthy that by the terms of section 10 (a) of the Act of 1906, which has been continued in force and effect in the Act of 1938, seafoods are granted rights to a form of supervisory inspection not provided for other commodities. Uncertainties of fishing operations, the perishability of the raw material, the vicissitudes of handling and transportation and the confusion sometimes surrounding proper labeling combine to create problems of food law interpretation which bring the Administration squarely into the picture of fishery production and distribution.

The Food, Drug, and Cosmetic Act is broad in its scope and includes provisions which, in their effect, function to prevent harmful competitive trade practices. However, the statute is primarily a consumer protection measure and the mandates imposed upon the Administration pursuant to its responsibility in enforcing the law are such that first consideration must always be given to the welfare of the consumer. In this connection, the word "welfare" is to be interpreted as encompassing all matters pertaining to health, to the suitability of products for food purposes as measured by freedom from spoilage, filth and other obnoxious elements which render them offensive according to accepted standards, to misrepresentation which may constitute fraud affecting the financial resources of the buyer and to all other matters which bear upon the comfort and well-being of the consumer. In other words it is the duty of the Administration to prevent the shipment and sale of products that are adulterated or misbranded within the meaning of the Food, Drug, and Cosmetic Act. In rendering this form of consumer service, the channels of trade are at the same time kept clear for legitimate articles of commerce resulting in the betterment of conditions in the industry and the expansion of business attendant upon the desire to purchase by satisfied consumers. To this end, the Food and Drug Administration finds a place in any program to augment our food supply and to increase the utilization of our fishery resources.

Assuming that fish have been properly inspected and handled to provide only products which are free from decomposition, from objectionable parasites and from any other condition which might place them in the category of articles deemed to be "otherwise unfit for food", the final step in preparation for the market is labeling to inform the consumer of the true nature of his or her purchase. Because of the loose usage of common names for fishes and the lack of a standard glossary of names, the selection of a label designation may not always be easy; and yet not fraught with too many difficulties when a few clearly defined rules are kept in mind. A rule from high authority is to be derived from a decision of the United States Supreme Court delivered in connection with a case involving another product under the Food and Drug Act of 1906. In that case, the principles of which are equally applicable to the labeling of fishery products, the Court said, in part: "It is not difficult to choose statements, designs, and devices which will not deceive. Those which are ambiguous and likely to mislead should be read favorably to the accomplishment of the purpose of the Act. The statute applies to food and the ingredients and substances contained therein. It was enacted to enable purchasers to buy food for what it really is." These sentiments expressed by the Supreme Court are particularly pertinent to paragraph 403 (1) of the Food, Drug, and Cosmetic Act, which defines a food as misbranded unless its label bears its common or usual name. It is reasonable to require that the name under which fish is offered for sale should be that which is customary, prevailing, universal, familiar and popular in the sense that it is widely used and hence to be accepted as the common or usual name.

Most fish available in quantities sufficient for food supply, whether they are varieties heretofore and sometimes still considered "trash" fish or varieties finding ready acceptance on the market, have some sort of name long applied to identify them. Efforts to rename them are sometimes directed toward substitution of an attractive name for one which is inherently objectionable but in other instances the proposal to coin a new name may be, in part, a proposal to reintroduce a fish to which the public has an aversion under an alias which conceals its identity and induces the consumer to utilize that which he prefers not to use if fully informed of its true nature. Whether or not such procedure is justifiable on the theory that most of the prejudices which cause consumers to refuse to eat species of fish entirely fit for food are unreasonable is debatable but such labeling lends itself to changes of misrepresentation which the language of the Food, Drug, and Cosmetic Act is designed to prevent.

If the name to be used in the labeling is to mean anything to the consumer, it should not be one derived from the vernacular or slang of the trade or from the dialect of a geographical area which often give rise to curious and fantastic appellations. Thunderpumper, bubbler, and pumpkinseed are names which may be found in the dictionary as applied to fishes but such names can hardly be considered appropriate as common or usual names for labeling purposes nor is it believed that producers would seriously consider such names as properly identifying their products.

There are a few instances where a species of fish is equally well-known in various localities by different names. In such cases it might be decided reasonably that either of the names serves adequately as the common or usual name provided the labeling is not such as to mislead the consumers in the area in which it is sold. As illustrative of the type of case in point it is only necessary to mention the rockfish or striped bass and the squeteague, weakfish or salt-water trout. It would be difficult to referee a debate as to which name had priority as a common name but such an issue may become purely academic and unnecessary of settlement for labeling purposes if a name is selected which is most informative and least likely to mislead.

There is occasionally logical ground for accepting as a common name some designation which actually is erroneously applied according to the system of biological classification. This is, of course, a violation of basic rules and is justified only under peculiar and rare circumstances. The name should be one which has acquired standing through general acceptance and long usage. Even so it cannot be validated if it duplicates that of some variety which has rights to the name substantiated by measures of biological identity and of established position in commercial channels. To authenticate the name "red snapper" for certain rockfishes red in color would condone the existence on the market of two articles under a name to which only one had proven rights. However, it has become the custom to designate certain Pacific rockfishes as rock cod. They are perhaps better known as rock cod than as rockfish and until evidence of misrepresentation is presented, at least, the Administration is taking no exception to the label designation rock cod even though these fish are not truly cod. Instances of this kind will not often occur. The measure is too severe. In most cases, a small amount of inquiry will disclose that the name proposed for use has been pre-empted by some other species to which it correctly applies.

The theory that membership in a family group of fishes is valid reason for adopting the common name of the family is not always sound when tested by the measure of consumer understanding. Included among the Clupeidae are numerous genera and species with distinctive common names which clearly differentiate them from the well-known and favored common sea herring. Proper labeling requires the use of the distinctive name and the avoidance of multiplication of products finding their way onto the market as "herring" with or without some modifying adjective. Other fish families are large and inclusive of many commercial varieties differentiated from each other by names not identical with the family name. Examples are readily found in the group which includes the salmon and trout and in that which includes the flounders, sole, and related flatfishes.

For reasons mentioned previously in this discussion there are occasionally incentives to coin new names. Review of the literature and experiences with the confusion and hodgepodge of terms applied under the guise of common names indicate a need for curtailment rather than expansion of fishery nomenclature. The list of names is already too long and contains many duplications and collisions. Furthermore, a newly created pseudonym can hardly be held to be the common or usual name of a fish which has long been identified by an entirely different designation.

In weighing the rights of names for labeling purposes, the considerations discussed here may and should be evaluated if the consumer is to be permitted to make an intelligent choice and is not to be misled into believing that the product which he or she eats is something different than it really is.

The possibilities of expansion of fish and shellfish resources are admittedly great. Modern facilities for catching, handling, preserving, and packaging fish are such that not more than an occasional lot of spoiled or otherwise unfit fish should be expected to appear in commerce and then only through circumstances beyond the control of the producer and distributor. The penalties of the Food, Drug, and Cosmetic Act become effective on fish and shellfish only when there is failure to apply sound principles of selection, preservation and sanitation or to label properly in conformity with the provisions of the statute. When the requirements of the Act are met, and the consumer's interests thus properly served, it naturally follows that our fishery resources are conserved through prevention of waste, the industry benefits by increased buyer good will and the path is made smoother for the introduction and popularization of new fishery products.

O-O-O

PRESERVATION AND CARE OF FISH NETS

By Frank E. Firth and Carl B. Carlson*

Wartime dislocations have seriously decreased the supply of webbing available for fish nets. If fishermen are to continue maximum efficiency of operation, it is now imperative that they use every means available to extend the life of their nets.

Aside from normal losses, all fishing gear must eventually be replaced because of chafing, oxidation, and bacterial action. Continuing investigations by the U. S. Fish and Wildlife Service indicate that by properly treating nets, these causes of deterioration can be materially reduced. The suggestions in this article are intended to re-acquaint fishermen with some of the easier and more practical methods of preservation which are not unduly time-consuming.

The three general types of preservatives in common use are coal tar, copper containing compounds, and tanbark extracts which may be used singly or in combination. Coal tar is used primarily for "heavy nets"--pound, trap, trawl; and seines--where abrasion is an important factor. "Light nets"--gill and trammel nets, and light seines--are of soft texture, and require a non-hardening preservative.

Tar treatment--Application of coal tar offers a simple and effective means of preserving heavy nets. "Fisheries Specifications Coal Tar"^{1/}, a vertical retort tar, sometimes called seine tar, is recommended for best results. This product may be obtained through most supply stores. If for any reason it is necessary or desirable to thin the tar, water-gas-tar oil with a viscosity of less than 2.00 at 40° C. (Engler) is recommended. Kerosene may also be used for this purpose, but is less desirable.

The tar should be heated in a water jacket or steam-coil-heated tank. If the tarring must be done in direct-fired receptacles, such as iron kettles or cut-off oil barrels, the tar should be continuously stirred to prevent local overheating and charring of the webbing. The temperature of the tar should be between 150° F. and 180° F. This temperature range is adequate to give good penetration, and will not burn or char the webbing. Common practice has been to test temperature by touch, but this is very unreliable.

Nets should be thoroughly dry before the tar treatment is applied. The steam pipes should be checked for leaks; since any escaping steam will form a film of water on the surface of the tar, which will wet the net and cause inadequate penetration wherever this water absorption occurs.

* Technologists, Division of Fishery Industries, U. S. Fish and Wildlife Service.

^{1/} Fisheries Specification Tar A (American Society for Testing Materials Specification R.T.), as recommended for use on fish nets by the U. S. Fish and Wildlife Service:

Water, not over 2% by volume
Specific gravity, minimum 1.10 at 25° C.
Specific viscosity at 40° C. 18 to 25
Total bitumen, minimum 88%

Total distillation by weight to 170° C. 5% maximum
" " " " 270° C. 30% "
" " " " 300° C. 40% "
Softening point or residue 35° C. to 65° C.

Three-minute immersion should insure adequate penetration. Many fishermen consider it good practice to run the freshly-tarred netting through a wringer to remove the excess tar, then immerse the tarred net in fresh water for at least 12 hours to leach out water-soluble products considered harmful to netting. The netting should be hung in a shaded place with free air circulation, because direct sunlight in the drying process is harmful.

Various modifications of the coal-tar treatment for netting have been developed, and several good commercial products are available through fishery supply-houses. Experiments by the Fish and Wildlife Service indicate that a mixture of copper oleate, benzene, and coal tar, which can be readily prepared by fishermen, is an excellent treatment to reduce fouling. The proportions are $4\frac{1}{2}$ gallons of benzene and $5\frac{1}{2}$ gallons of coal tar for each 15 pounds of copper oleate. The copper oleate should contain at least 6 to 7 percent copper, and be dissolved in the benzene before being added to the coal tar. A mixture of this type has the advantage of giving satisfactory penetration without heating and, because of its highly inflammable properties, should be kept away from flame.

Treatment with this mixture results in a lighter and more flexible net, and greatly reduced drying time. The preservative action will be improved if the nets are stored in the shade or under shelter, because sunlight causes the copper oleate to lose its effectiveness. Periodic application of the mixture is recommended.

Excellent results have been obtained in experiments with chrome-tanned netting subjected to a final tarring treatment.

Copper treatment--Copper treatments are generally indicated when a light, soft, pliable twine is desirable. Copper oleate is widely used for preserving light nets, but it is not a permanent preservative. Because it is slightly soluble in water, the compound gradually leaches out of the net; thus the treatment must be re-applied periodically.

The copper oleate should have a copper content of at least 6 or 7 percent and from 1 to 5 pounds of the paste may be used per gallon of kerosene depending upon the use of the gear. Superior penetration is obtained when the gear is immersed for several hours rather than the customary 5 to 15 minutes. Experiments indicate that the life of netting may be nearly doubled by a "refreshing" treatment, consisting of 1 or 2 pounds of copper oleate per gallon of solvent applied every 30 days for salt water use and more often for fresh water.

Nets treated with copper oleate should be stored in a well-ventilated, shady place, as direct sunlight oxidizes the preservative and renders it crumbly and useless. In addition, the twine itself is weakened as a result of this oxidation.

Copper sulphate (bluestone) exercises a marked preserving action on linen thread and gives fair results with cotton. Nets and lines periodically treated with bluestone take on a blue color indicating that there is some fixing of the copper compound. Since it has remarkable slime and dirt removing properties, however, bluestone should be regarded as a cleaning agent rather than as a preservative.

A dip of common, copper bottom-paint has given excellent results on pound nets where barnacle and vegetable growths have proved irksome. As dried copper paint is quite brittle, any surface accumulation will disappear if the twine is subject to much bending. Copper paint has been quite successfully used as a preservative for lacing twine on seines, thus avoiding the undesirable characteristics of freshly-tarred twine.

Oxidation of textile fibers is accelerated in the presence of copper compounds, and deterioration results. Copper treatment, other than with bluestone, therefore, is not recommended within 15 days prior to the end of the season.

Tanning treatments--Treatment of netting with cutch or tanbark extracts is one of the oldest methods of preservation in use, and is still highly recommended where a light net is desired and color is not objectionable. Tanning is quite simple if the necessary tanks are available.

The treating solution is made by dissolving cutch extract in boiling water in the proportion of 6 pounds to 12 gallons. If cutch is not available, or tanbark is preferred, 13 pounds of oak or hemlock bark may be substituted in the same volume of water. It is

recommended that the net be immersed in the near boiling solution for 12 hours. A direct-fired kettle may be used for this purpose, but a water-jacketed tank or one heated with steam coils is preferable. Where direct-fired kettles are used, a grid is recommended to prevent the net from coming into contact with the bottom of the kettle. If no further treatment is contemplated, the netting should be thoroughly dried in a shady place until ready for use. The tanning solution may be stored for subsequent treatment, but some cutch and water should be added to bring it to original strength and volume before re-use.

The gear should be treated at regular intervals to give maximum life. The frequency of treatment depends upon the conditions of use and the amount of foreign material. A few fishermen give their nets a refreshing treatment after 6 days' use, but the average is probably nearer 25 days. It is recommended that successive treatments be applied before there is noticeable fading of color. If the net is exposed to severe slime conditions, common salt should be sprinkled throughout the net at the end of each day's operations and the net be retanned at least every two weeks.

To effect a superior tanning, the freshly-tanned and drained net may be given a subsequent chrome fixing-bath. This will increase the stability of the tannin, resulting in better preservation. The bath is made up by dissolving 4 ounces of potassium dichromate (redstone) in 12 gallons of boiling water. The net should be boiled for 15 minutes then immediately given a rinse in clear water. This solution need not be saved, as a fresh solution must be prepared for each refreshing treatment.

Cleaning of nets--There is no known preservative which will protect nets against damage from lack of cleanliness or careless storage. All gear freshly fished is more or less contaminated with fish slime and other matter which should be removed or neutralized as quickly as practical. The cleaning agents in most common use are brine, bluestone, and lime.

The immediate washing and drying of nets is often impractical in some fisheries and impossible in others, but a simple brine treatment is quite valuable. The nets may be dipped in strong brine or sprinkled with generous quantities of coarse common salt and sea water or brine poured over them. This method is generally used to preserve the purse-seine nets of the menhaden fishery.

Treatment of nets with bluestone solution is universally used and highly recommended by Pacific Coast fishermen for prolonging the life of all types of fishing gear. As stated previously, this treatment has a pronounced cleaning action in addition to being a preservative. The strength of the solution depends upon the preference of the individual fisherman and his judgment as to the amount of slime and sediment on the gear. Generally, 25 to 40 pounds of bluestone (copper sulphate) is dissolved in about 200 gallons of water. Exact proportions are seldom used, the strength being determined by the color of the solution. The most common procedure is to place the bluestone in a burlap sack and work it through water in a suitable small boat or tank. Fifty or a hundred pounds of salt may also be added, but this is not considered necessary by most fishermen. The solution may be poured over the net or the net immersed in it, but there is evidence that better cleansing and preservation results by submerging the net. Large nets, such as seines, are dipped a portion at a time by letting them into and pulling them out of the boat (skiff) or tank. It is recommended that the net be washed or used within 36 hours after such dipping. The bluestone treatment should be applied at least every two weeks and, if slime conditions are severe, the nets should be "salted" at the conclusion of each day's operation. Nets which receive these additional bluestone and salt treatments will last 3 to 4 seasons in the salmon, and 2 to 3 seasons in the herring and pilchard fisheries.

Lime water is used extensively by gill-netters in the Great Lakes, and to some extent by New England gill-net fishermen to clean their nets. Lime water is easily prepared by keeping a few inches of slacked lime in a barrel or tank, adding as much water as possible, and stirring thoroughly. After the milky color disappears, the clear solution is ready for use. Immediately after removing the fish, lime water is poured over the nets which are then rinsed with clear water. Two pails of lime water are adequate for a small gill net.

Storage of nets--Improper storage of nets invariably results in considerable damage to gear and consequent loss to the owner. Nets washed immediately after use and dried in the shade keep their strength remarkably well. While exposure to sunlight for several hours acts as a strong deterrent to destructive bacteria, prolonged exposure is quite injurious. Tests also show that industrial gases containing sulphurous fumes may cause serious damage

to wet linen, with cotton netting affected to a lesser extent. A wet net piled up under a tight cover may be quickly ruined by bacteria and mildew.

Nets should be stored loosely suspended in a well-ventilated shelter with free circulation of air. If it is necessary to heap the nets, liberal quantities of salt should be used between the layers of twine.

The necessity for longer life from fish nets cannot be over-emphasized.

O-O-O

CONTROL AND DISTRIBUTION OF FISH SUPPLIES IN GREAT BRITAIN AND NORTHERN IRELAND*

Control of Prices--The introductory steps to full control of fish supplies were taken by means of Maximum Prices and Licensing Orders. Owing to seasonal fluctuations in landings the Trade asked the Ministry to fix separate prices for summer and winter periods commencing in April and October of each year respectively when a maximum price is fixed for fish in each category at every stage of distribution from the producer to the retailer.

Maximum Prices of Certain Fish as listed in No. 497, The Fish (Maximum Prices) Order, 1943--Mar. 30, 1943 (Summer Prices) Amended to be effective June 12, 1943

Description of fish	On a first-hand sale*		On a sale by a wholesaler to another wholesaler or a manufacturer (other than a first-hand sale)		On a sale to a retailer or a fish frier (other than a first-hand sale)		On a sale by retail		
	Whole	Fillets	Whole	Fillets	Whole	Fillets	Whole	Cuts	Fillets
Brill, soles, turbot:									
Fresh	29.5	59.8	31.9	62.2	32.8	63.0	38.3	55.0	75.0
Frozen	29.5	63.4	31.9	65.5	32.8	66.2	38.3	55.0	75.0
Halibut:									
Fresh	29.5	59.8	31.9	62.2	32.8	63.0	38.3	55.0	75.0
Frozen	29.5	63.4	31.9	65.5	32.8	66.2	38.3	55.0	75.0
Flatfish, other:									
Fresh	20.9	42.5	23.3	44.9	24.1	45.7	30.0	40.0	56.7
Frozen	20.9	44.9	23.3	47.0	24.1	47.8	30.0	40.0	56.7
Dogfish; unskinned	7.8	-	9.8	-	9.8	-	10.0	10.0	-
Catfish (Wolfish):									
Fresh or frozen	7.8	15.6	9.8	17.6	9.8	17.6	10.0	10.0	17.5
Fresh, skinned	-	20.3	-	25.7	-	26.9	-	23.3	31.7
Frozen, skinned	-	17.5	-	19.7	-	20.4	-	23.3	26.7
Ray and skate	7.8	-	10.2	-	11.0	-	15.8	23.3	-
Cod and haddock	7.8	-	10.1	-	10.9	-	15.8	22.5	-
**Fillets of cod & haddock:									
Fresh, unskinned	-	16.3	-	20.6	-	21.8	-	-	26.7
Fresh, skinned	-	20.3	-	25.7	-	26.9	-	-	31.7
Frozen or pickled	-	17.5	-	19.7	-	20.4	-	-	26.7
Herring, pilchards, sprats, mackerel, horse mackerel	4.7	-	6.7	-	7.4	-	11.7	11.7	-
Other fresh & frozen fish	7.8	16.3	10.2	20.6	11.0	21.8	15.8	22.5	26.7

*The first sale after fish has been landed in the United Kingdom.

**Also includes any other fish not specified above, and herring, pilchards, sprats, mackerel and horse mackerel.

Note:--All prices are in cents per pound based on an exchange rate of \$4.035 per £. "Whole" in relation to any fish includes a fish from which the guts only have been removed.

Carriage Charges--In order that carriage charges should not react unfairly in conjunction with fixed maximum prices, the Ministry of Food pays carriage on all fish despatched inland from the chief ports of landing and reimburses itself by means of a levy payable to the Ministry by the purchaser on a first-hand sale. Provision for this levy is made in the margin of the fixed maximum price allowed to such purchaser.

Licenses--The Licensing Order at present in force requires every wholesale merchant, fish salesman, and processor (smoker, curer, kipperer, etc.) to hold a license either to sell fish by wholesale or to process it.

*Excerpt from a letter dated July 6 from John Adamson, Director of Fish Supplies, Ministry of Food, Fish Division, London, to the Office of the Coordinator of Fisheries.

Allocation--With the introduction of the first general Maximum Prices Order in June 1941, some system of allocation of supplies between merchants became necessary to ensure that as nearly as possible fish was distributed through the same channels as previously. Allocation Committees were therefore set up at all the landing places of any consequence to allocate the fish which, on landing, reaches maximum price. There was no further control of distribution but the Ministry intimated to the primary buyers that their supplies should be distributed as nearly as possible to their pre-war customers.

Maximum Charges for Packing, Icing, and Shipping*

Description of fish	On a first-hand sale to a wholesaler or manufacturer		On any other first-hand sale	
	Whole	Headless	Whole	Headless
Halibut	\$0.96	\$1.32	\$1.80	\$2.28
Flatfish (including brill, soles, turbot)	0.96	0.96	1.80	1.80
Dogfish and catfish (wolffish)	0.60	0.60	0.60	0.60
Ray and skate	0.96	-	1.80	-
Cod and haddock	0.84	1.32	1.68	2.16
Herrings, pilchards, sprats, mackerels	0.96	-	1.68	-
Other fish not specified	0.96	1.32	1.80	2.16

*Where on a first-hand sale of fresh fish the seller packs, ices, and places the fish on rail or on a road vehicle the seller may, in addition to the maximum price in No. 497, add the charges calculated from the table appearing on page 6.

Note:--All charges are in dollars per hundred pounds based on an exchange rate of \$4.035 per £.

Zoning--It soon became evident that control of distribution beyond the primary allocation would be necessary and this view was reinforced by the insistence of the Ministry of War Transport for substantial economies in fish transport which had developed on extravagant lines in that special varieties of fish were sent all over the country to the particular markets demanding them. After negotiations with the Fish Industry Joint Council--a body which had been formed to represent all sections of the trade--a zoning and distribution scheme to apply only to white fish was formulated and put into operation on the 17th of October, 1942.

Under this scheme the country is divided into five zones, each zone containing one of the main ports of landings. Fish landed at any port can only be distributed within the boundaries of the zone in which the port is situated, with the exception that London can draw supplies from any port and Birmingham, Manchester and four Yorkshire towns can draw a portion of their supplies from certain ports outside their zones. The boundary of each zone was determined by relating the estimated landings at the main and subsidiary ports in the zone to its population based on the latest ration book count, also having regard to the direct railway routes and transport facilities available. Each main zone is divided into sub-zones and each sub-zone allotted an entitlement of the estimated zonal fish supplies proportionate to its population, thus tending to ensure an equitable distribution of fish per head of population throughout the country.

The scheme provides that primary wholesalers at the ports and secondary wholesalers at inland markets shall send their supplies only to customers on approved lists. The allocations of landings to primary wholesalers were already determined by the Allocation Committees at the ports. At the inception of the scheme these Committees were given statutory powers and were increased in number so that practically the whole of the coast line came under their control. The entitlements of secondary wholesalers, retailers and fish friers were based on their purchases during a datum period, July to September, 1941, which had been agreed by the trade as being a period when fish distribution throughout the country was on a reasonably equitable basis. Thus every trader's entitlement of the supplies of fish coming into his sub-zone at any time is proportionate to the quantity of fish purchased by him during the datum period.

Fish received by inland secondary wholesalers may only be distributed within an area of 20 miles radius of each inland wholesaler's premises. Wholesale merchants who are also licensed to sell by retail are not permitted to sell a less proportion of their supplies by wholesale than they so sold during the datum period--otherwise no control is imposed on sales by retail and it has not been found practicable to ration supplies of this perishable commodity to the consumer. During periods of exceptionally heavy landings, the Ministry's local Fish Distribution Officer can, if necessary, authorise wholesale merchants to distribute any surplus to appropriate destinations outside a zone.

In order to facilitate the operation of the zonal and distribution scheme, Port Fish Distribution Officers were appointed at the five main landing ports and Area Fish Distri-

William C. Neville, Area Coordinator for southern New England and the Middle Atlantic States, will work with the consultants designated by Coordinator Ickes in ironing out the industry's wartime problems. The list of consultants is as follows:

Consultants for Rhode Island, Connecticut, New York, New Jersey, and Delaware--

John H. Matthews,
Chesebro, Robbins & Graham, Inc.,
Fulton Market, New York.

Carl G. Ekstrom,
O. K. Fishermen's Assoc.,
Wildwood, N. J.

Albert C. Hering,
Seaside Park Fishery,
Seaside Park, N. J.

George Kotze,
Hudson River Shad Fisherman Assoc.,
1048 River Rd.,
Edgewater, N. J.

Alfred Tucker,
L. I. Fishermen's Assoc.,
West Sayville, N. Y.

Capt. John W. Smith,
40 William Ave.,
Mystic, Conn.

Clifton L. Tallman,
Tallman-Mack Fish & Trap Co., Inc.,
Spring Wharf, Newport, R. I.

Andrew Radel,
Andrew Radel Oyster Co.,
South Norwalk, Conn.

Sol Walpow,
United Retail Dealers Assoc.,
1864-85th Street,
Brooklyn, N. Y.

Katherine A. Fisher, Director,
Good Housekeeping Institute,
New York, N. Y.

Consultants for New York City--

John H. Matthews,
Chesebro, Robbins & Graham, Inc.,
Fulton Market, N. Y. C.

Sol Broome,
34 Peck's Slip,
New York City.

Louis Schnibbe,
257 Metropolitan Ave.,
New York City.

Sig A. Smith,
208 A. Front Street,
New York City.

Royal Toner,
Nestor & Toner,
100 South Street,
New York City.

Sol Walpow,
United Retail Dealers Assoc.,
1864-85th Street,
Brooklyn, N. Y.

William Slusek,
Brooklyn Bridge Freezing &
Cold Storage Co.,
109 Cliff Street, N. Y. C.

Harold E. Hamblen,
Harry Hamblen, Inc.,
479 1st Avenue,
New York City.

Alfred Tucker,
L. I. Fishermen's Assoc.,
West Sayville, N. Y.

Consultants for Southern New Jersey--

Carl G. Ekstrom,
O. K. Fishermen's Assoc.,
Wildwood, N. J.

J. W. Laudeman,
Cold Spring Fish & Supply Co.,
Cape May, N. J.

Sven Marthin,
Union Fish Company,
Wildwood, N. J.

John Hilton,
Aspen Fish Products Co.,
Wildwood, N. J.

Joseph W. Fowler,
Port Norris, N. J.

STANDARD CONTRACT CONDITIONS REVISED BY FDA

The Food Distribution Administration, Washington 25, D. C., on July 1, issued Form FDA-474, entitled "Standard Contract Conditions". The form defines and explains the various terms used in FDA purchase contracts. It supersedes the "conditions" on the reverse of purchase contract forms FDA-290, FDA-291, FDA-292 and any and all other contract conditions forms.

PURCHASES OF FISHERY PRODUCTS BY FDA INCREASE IN MAY

Although there was only a slight increase in total value of all products purchased by the Food Distribution Administration in May, purchases of fishery products amounted to \$2,312,270, an increase of 60 percent over those of the previous month, according to a report issued by the Department of Agriculture early in June. This increase was accounted for by purchases of over 1½ million dollars worth of canned tuna and tuna-like fishes. May is the first month in which the Administration has bought tuna since the beginning of its buying program in March 1941.

Purchases of Fishery Products by F.D.A.

Purchases of Fishery Products of U.S.A.							
Commodity	Unit	May 1943		Jan. 1-May 31, 1943		Mar. 15, 1941-May 31, 1943	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
<u>FISH</u>							
			Dollars		Dollars		Dollars
Clams, canned	Cases	-	-	2,400	17,760	2,400	17,760
Herring, do	do	-	-	3,878	12,280	254,753	785,868
Mackerel, do	do	-	-	157,732	805,948	718,965	3,588,216
Oysters, do	do	-	-	1,100	14,740	1,100	14,740
Pilchards, do	do	-	-	781,552	3,106,558	5,513,603	20,035,478
Salmon, do	do	12,080	93,776	416,095	3,764,586	5,523,811	52,384,707
Sardines, do	do	37,927	153,548	174,771	705,300	2,304,693	9,120,411
Tuna and do	do	146,515	1,531,666	146,515	1,531,666	146,515	1,531,666
tuna-like fish,							
Fish, misc.canned	do	25,000	201,300	29,362	223,644	49,362	359,644
Fish, flaked, do	do	-	-	1,225	16,038	38,176	332,917
Total		221,522	1,980,290	1,714,630	10,198,520	14,553,378	88,171,407
Fish, dry-salted	Lbs.	76,556	10,164	3,209,140	418,343	14,192,660	1,908,884
Fish, pickled	do	-	-	1,077,000	99,015	1,077,000	99,015
Total		76,556	10,164	4,286,140	517,358	15,269,660	2,007,899
<u>BYPRODUCTS</u>							
Fish meal	Lbs.	-	-	1,802,100	69,160	4,121,200	160,412
Oyster shell flour	do	200,000	685	200,000	685	1,550,000	5,268
Oyster shell grits	do	200,000	785	260,000	1,043	1,540,000	6,060
Total		400,000	1,470	2,262,100	70,888	7,211,200	171,740
<u>VITAMINS</u>							
Vitamin A Fish							
Liver oil	M Units	1,099,164	269,295	9,323,375	1,564,593	39,367,396	5,971,000
Vitamins A and D	Gallons	19,600	51,051	252,192	1,508,530	258,842	1,517,198
Fish Liver oil							
Total		-	320,346	-	3,073,123	-	7,488,198
Grand Total		-	2,312,270	-	13,859,889	-	97,839,244

M-81 REVISED TO PERMIT LIMITED QUOTA OF CANS FOR CERTAIN FRESH FISHERY PRODUCTS

WPB Conservation Order M-81, which specifies packing quotas and regulates the use of tinplate, was amended July 17. The amended order continues to permit unlimited packing quotas for Fish and Shellfish (Processed and in hermetically sealed cans) under Schedule I, Food Cans, items 43 to 63, inclusive, and 75 percent of the 1942 pack for item 35, clam or fish chowders and turtle soup.

No change in can materials for bodies or ends is required until after September 30, 1943, for items 43 to 63, but 0.50 tinplate must be used to the greatest extent available for can bodies for item 35 beginning immediately. After that date the use of 0.50 tinplate is required for bodies and ends for cans for all processed fish items and item 35 except the following for which the material listed is required:

Item	Can Materials after Sept. 30, 1943	
	Body	Ends
47. Fish livers and fish liver oils	1.25 tin	1.25 tin
49. Herring, Atlantic sea, including sardines		
Packed in oil	0.50 tin	CTB
Packed in mustard or tomato sauce	1.25 tin	1.25 tin*
50. Herring, Pacific sea		
Packed in oil	0.50 tin	CTB
Packed in mustard or tomato sauce	1.25 tin	1.25 tin*
57. Pilchards, including sardines		
Round and oval cans		
Packed in oil	0.50 tin	CTB
Packed in mustard or tomato sauce	1.25 tin	1.25 tin*
Oblong cans		
Packed in brine	1.25 tin	0.50 tin
Packed in oil	1.25 tin	CTB
Packed in mustard or tomato sauce	1.25 tin	1.25 tin*
58. Salmon	1.25 tin	0.50 tin

*Packers shall use 0.50 tinplate for not less than 50% of pack after September 30, 1943.

Order M-81 as amended also now permits the following quotas for packing Fish and Shellfish (For refrigerated shipment, fresh) in Schedule II, Food Cans.

Product (1)	Packing quota (2)	Can size (3)	Can materials until Sept. 30, 1943		Can materials after Sept. 30, 1943	
			Body (4)	Ends (5)	Body (6)	Ends (7)
21. Oysters, fresh-shucked: July 1, 1943 to October 1, 1943..... October 1, 1943 to December 31, 1943.....	100% of corresponding period 1942. 75% of corresponding period 1942.	1 gal. (pint cans are permitted within quota limits for ship- ment into States which required deli- very of oysters in tamper-proof con- sumer packages prior to 7/1/43).	CTB.....	CTB.....	CTB.....	CTB.....
22. Clams, fresh-shucked: July 1, 1943 to October 1, 1943..... October 1, 1943 to December 31, 1943.....	100% of corresponding period 1942. 75% of corresponding period 1942.	1 gal.....	CTB.....	CTB.....	CTB.....	CTB.....
23. Mussels, fresh-shucked: July 1, 1943 to October 1, 1943..... October 1, 1943 to December 31, 1943.....	Unlimited. 75% of total poundage shucked during this period.	1 gal.....	CTB.....	CTB.....	CTB.....	CTB.....
24. Fillets & steaks, fresh: July 1, 1943 to October 1, 1943..... October 1, 1943 to December 31, 1943.....	100% of corresponding period 1942. 50% of corresponding period 1942.	20 lb.....	CTB.....	CTB.....	CTB.....	CTB.....
25. Crabmeat, fresh-cooked: July 1, 1943 to October 1, 1943..... October 1, 1943 to Dec. 31, 1943.....	100% of corresponding period 1942. 60% of corresponding period 1942.	1 lb.....	CTB.....	CTB.....	CTB.....	CTB.....
26. Lobster meat, fresh-cooked: July 1, 1943 to October 1, 1943..... October 1, 1943 to Dec. 31, 1943.....	100% of corresponding period 1942. 60% of corresponding period 1942.	1 lb.....	CTB.....	CTB.....	CTB.....	CTB.....
27. Shrimp, fresh-cooked—to be packed in Alaska only.	Unlimited.	1 gal.....	CTB.....	CTB.....	CTB.....	CTB.....

AVAILABILITY OF FIBER CONTAINERS FOR SHIPPING FRESH SEAFOOD

According to Conservation Order M-81, as amended July 17, 1943, metal plate quotas are re-established for containers for packing fresh-fish fillets, steaks, and shellfish, for refrigerated shipment. The packing quotas for the period July 1, 1943 to October 1, 1943, are, with the exception of shrimp packed in Alaska and mussels, which are unlimited, restricted to 100 percent of the corresponding period in 1942. From October 1 to December 31, 1943, the quotas for oysters, clams, and mussels are limited to 75 percent of the corresponding period in 1942; for crabmeat and lobster meat, 60 percent; and for fillets and steaks, 50 percent of the same period. The quota for shrimp packed in Alaska is unlimited for this period. The order specifies that the can material shall be chemically treated blackplate.

The more liberal use of metal permitted during the period from July 1 to October 1 is to allow sufficient time for the packers to place orders for containers other than metal and to make an attempt to obtain delivery, in part at least, of the orders so as to enable them to continue their seafood shipments with the curtailed quantities of metal cans available after October 1.

In its investigations to locate and develop suitable substitute containers, the Fish and Wildlife Service has maintained close contact with manufacturers of containers of various types, and of papers and plastic materials which may have possible use in the fabrication of containers. A large number of containers have been tested in the laboratory, and the more promising have been subjected to shipping tests to determine the behaviour under actual shipping conditions. Suggestions and assistance have been given container manufacturers for making improvements in their products. As a result of these investigations, limited sources of supply of containers suitable for shipping several varieties of fresh seafood have been found. The types of containers and their availability are given briefly under the following headings:

Shellfish--Under the general term of shellfish are included fresh shucked oysters, clams, and mussels, and fresh cooked crab meat, lobster meat, and shrimp. Several of these varieties contain free liquid and therefore require containers which are watertight. Other varieties, because of the necessity of keeping water out of the package, likewise must be packed in watertight containers. Crabmeat is usually packed in containers having several small holes in the bottom. All of these containers must be sufficiently waterproof and rigid so as not to soften and crush in the presence of water and ice. This at once eliminates the availability to glass and, in the case of fiber or combination fiber-metal containers, to the spiral or tubular type.

Glass containers, while meeting many of the requirements of a substitute for metal containers, have the serious liability of breakage or chipping, and therefore have not been given serious consideration for general usage. For small shipments of consumer size packages, one quart or less, glass has been used satisfactorily providing the containers are packed in an orderly manner in boxes with separators between each container.

Availability of heavily waxed fibreboard containers of the tubular type for shipping shellfish is definitely limited, particularly containers for oysters. The oyster industry at present must depend largely upon the product of one company, which also supplies containers for other shellfish products. This company produces containers of various sizes and types and because of their adaptability to use in the packaging of a large variety of foods, the demand has greatly exceeded the production capacity of existing equipment. Consequently, in order to serve as large a portion of the food industry as possible, it has been necessary to allocate certain limited quantities to the various industries. According to recent information, a total of about 2,000,000 pint heavily waxed oyster cans and one-pound crabmeat cans per month can be allocated to the fishing industry at the present time and possibly this can be increased to 3,000,000 this fall. Only about 400,000-gallon size containers per month can be produced. Furthermore, the crab meat cans are made only at intervals and at such times as sufficient orders are on hand to warrant production. The next run will be made in October and orders must be received prior to September 10. Orders on hand for containers of the type used for oysters, clams, mussels, and shrimp completely fill their production schedules for at least four months. Thus, any packer requiring these containers should anticipate his requirements four or five months in advance.

Experiments with Pacific Coast crab meat indicate possible use of another make of tubular container of similar construction and also one nesting type product. The latter type, however, requires a paraffin seal or packing upside down in boxes with a wooden plug under the lid.

A combination fiber-metal container, with waxed laminated fibreboard walls and lacquered C.T.B. ends, gives promise of further improvement in the substitute container field and further development of this type container is anticipated.

Fillets and Steaks--At least three concerns have been manufacturing fibreboard boxes reasonably suitable for wet ice shipments of fresh fillets and steaks. Two of these, however, have been forced to discontinue production on account of labor shortage. The one remaining source of supply can be made available to the packaged fish industry at the rate of 12,000 boxes per day. These boxes are now being distributed largely to the industry in Boston, New Bedford, and Gloucester.

Fillets and steaks can be shipped quite readily in fiber containers with dry ice used as the refrigerant. The conditions for shipment have been worked out in the laboratories of the Fish and Wildlife Service. This method of refrigeration permits the use of a lighter weight fillet box which could be more readily obtainable from paper box manufacturers. This method of packaging for refrigerated shipment, however, costs more than the wet ice method, on account of the additional costs of dry ice and insulating pads.

Discussion--The recent amendment to Conservation Order M-81 should not cause undue hardship to the shipper of fresh seafoods. The liberal use of metal containers permitted from July 1 to October 1 allows time for the placing of orders for substitute containers and, in addition, makes possible the use of metal for distant shipments in hot weather in such instances in which the packers feel that fiber containers will not be satisfactory. The order further permits some degree of flexibility in the use of the two types of containers. Packers can use fiber for shipments made to nearby points and tin for more distant destinations. Similarly, tin can be used for shipments into warmer areas, while fiber might be quite satisfactory for products going to cooler localities. Wherever practical shellfish, fillets, and steaks should be precooled before packaging in fiber containers because fibreboard is a poor conductor of heat and cold. Also, greater care should be taken to obtain proper icing.

Every packer affected by this order should place his order for substitute containers immediately with the request that it at least be partially filled during October so that he may then begin the use of these containers. His needs should be carefully estimated and orders for new containers should be placed several months in advance so that he may be assured of having on hand at all times a sufficient quantity of containers to meet his requirements.

Since M-81 as amended specifically permits time for placing orders and obtaining delivery of substitute containers, failure to obtain delivery through delay in placing orders may not be considered legitimate basis for hardship appeal.

EMERGENCY PRICE LEVELS IN FORCE IN HAWAII

On April 20, 1943, a price control regulation was issued by the OPA, placing maximum prices in force in the Territory of Hawaii. The following excerpts from this regulation (LPR-373), effect particularly trade in fish and fishery products in the Territory.

Maximum Prices for Certain Food Products

	Maximum price at wholesale	Maximum price at retail
Salmon, canned (sales in the Territory of Hawaii):		Per can
Red, #1 can	\$17.50 per case of 48 cans ...	42 cents
Medium red, #1 can	\$14.20 per case of 48 cans ...	36 cents (71 cents for 2 cans)
Pink, #1 can	\$9.95 per case of 48 cans ...	25 cents (49 cents for 2 cans)
Sardines, canned (sales in the Territory of Hawaii):		
(Maine) Oil, $\frac{3}{4}$ oz. can	\$5.46 per case of 100 cans ...	7 cents (13 cents for 2 cans)
(Maine) Tomato, 9 oz. can	\$4.75 per case of 48 cans ...	14 cents (27 cents for 2 cans)
(Maine) Tomato, $\frac{3}{4}$ oz. can	\$5.52 per case of 100 cans ...	7 cents (13 cents for 2 cans)
(Maine) Tomato, 10 oz. can	\$5.75 per case of 48 cans ...	15 cents (29 cents for 2 cans)
(Calif. Pilchards) Nat. #1 can, tall	\$4.43 per case of 48 cans ...	11 cents
(Calif. Pilchards) Tomato, #1 can, oval	\$5.58 per case of 48 cans ...	14 cents
(Calif. Pilchards) Tomato, #1 can, tall	\$4.83 per case of 48 cans ...	12 cents
Canadian herring, canned (sales in the Territory of Hawaii):		
Tomato, #1 can, oval	\$5.98 per case of 48 cans ...	15 cents for 1 can
Soups, canned (sales in the Island of Oahu only):		
Campbell's old style soups:		
Clam chowder	12 $\frac{1}{2}$ ¢ (2 cans for 25¢)*	
Campbell's new formula condensed soups:		
Clam chowder	14 $\frac{1}{2}$ ¢ (2 cans for 29¢)*	

*Maximum price at retail per No. 1 can unless otherwise indicated.

Maximum Prices for Sales of Imported Dried Shrimp in the Island of Oahu only

	Maximum price at wholesale	Maximum price at retail
Imported dried shrimp	6¢ per pound over landed cost per pound at dock Honolulu.	15¢ per pound over invoice cost per pound.

Sec. 20. Table VII: Maximum prices for fresh fish and sea food. (a) The term "producer" as used in this Table VII means any person engaged in producing fish in-shore, off-shore, or in fishing ponds, and selling all or any part of the catch other than at wholesale or retail.

(b) Maximum prices for sales of whole fresh fish and sea food in the Island of Oahu only:

Kinds of fish	Producers' maximum price	Wholesalers' maximum price	Maximum retail price
1. Amaama (mullet)	\$5.50	\$5.55	\$6.50
2. Aholehole38	.42	.50
3. Awaawa41	.45	.55
4. Awa (less than 10 lbs.)29	.32	.40
5. Awa (10 lbs. or more)26	.29	.35
6. Akule29	.32	.40
7. Awacoo26	.29	.35
8. Aialii25	.28	.35
9. Aka (tuna)20	.22	.28
10. Aha23	.25	.30
11. Awa23	.25	.30
12. Ahi (yellow fin tuna - less than 20 lbs.)32	.35	.45
13. Ahi (yellow fin tuna - less than 20 lbs.)29	.32	.40
14. Crab (Samoa)26	.28	.35
15. Carp19	.20	.25
16. Cat fish28	.32	.40
17. Chan09	.10	.15
18. Hilo22	.25	.30

Kinds of fish	Producers' maximum price	Wholesalers' maximum price	Maximum retail price
19. Hee (squid)28	.32	.40
20. Honu (shelled turtle)26	.28	.35
21. Honu (whole turtle)15	.18	.25
22. Huhununu25	.28	.35
23. Hihimano (sea bass)23	.26	.30
24. Hinale22	.25	.30
25. Hahala (small skink)22	.25	.30
26. Hehe (stick fish)20	.22	.28
27. Kupoupou20	.22	.28
28. Kaku41	.45	.55
29. Kahala60	.65	.75
30. Kumu70	.75	.85
31. Kawakawa (bonito)38	.42	.50
32. Kala (10 lbs. or more)18	.20	.25
33. Kala (less than 10 lbs.)14	.15	.20
34. Koke18	.20	.25
35. Kulani23	.25	.30
36. Kawalo26	.28	.35
37. Kawela18	.20	.25
38. Lal18	.20	.25
39. Lanihi18	.20	.25
40. Moano (he)40	.45	.55
41. Moano (omil)32	.35	.45
42. Manihimahi (dolphin)28	.32	.40
43. Manini60	.65	.75
44. Mo38	.42	.50
45. Mamamama30	.35	.45
46. Mo23	.25	.30
47. Maki05	.07	.10
48. Mano (shark)23	.25	.30
49. Mikiwa23	.25	.30
50. Nemus (eel)29	.32	.40
51. Nehu23	.25	.30
52. Naini14	.15	.20
53. Nuanuu18	.20	.25
54. Ophi (oysters)	\$2.50	\$2.50	\$2.50
55. Omilu (4 lbs. or more)45	.50	.60
56. Omilu (less than 4 lbs.)80	.85	.95
57. Orpe (shrimp)60	.65	.75
58. Ohihi41	.45	.55
59. Olo09	.10	.15
60. Opale45	.50	.60
61. Opahue (Oahu fish)38	.42	.50
62. Opo40	.45	.55
63. Oopp50	.55	.65
64. Papi (small tuna)50	.55	.65
65. Panchon32	.35	.45
66. Pusu (5 lbs. or more)18	.20	.25
67. Pusu (less than 5 lbs.)14	.15	.20
68. Palani (5 lbs. or more)14	.15	.20
69. Palani (less than 5 lbs.)14	.15	.20
70. Pali60	.65	.75
71. Panunuu38	.42	.50
72. Pahi (white eel)18	.20	.25
73. Pahi (black eel)09	.10	.15
74. Pahi (white crab)38	.42	.50
75. Pahi (red crab)18	.20	.25
76. Uapapa32	.35	.45
77. Ukanipo65	.70	.80
78. Uu (big eye)55	.60	.70
79. Uku40	.45	.55
80. Uhu32	.35	.45
81. Uia (lobster)45	.50	.60
82. Uha (20 lbs. or more)41	.45	.55
83. Uha (less than 20 lbs.)30	.35	.45
84. Waka45	.50	.60

NOTE: The prices established by this regulation are maximum prices for the whole fish.

VESSEL LICENSE REGULATIONS AMENDED BY COAST GUARD

General License No. 1, issued by the Coast Guard, was amended May 31. The purpose of the action, according to instructions issued to all district Coast Guard officers, is to provide more effective control over the movement of small vessels within local waters. The General License as amended, covers (by blanket authority) only the movements within local waters of commercial vessels over 100 feet in overall length. This class of vessels is permitted by General License No. 1 to move within local waters without the necessity of obtaining any further authorization.

The effect of the revision is to revoke all blanket authority as to vessels under this length, as heretofore granted in section 6.200 (a) (1). That is to say, all vessels which are less than 100 feet in overall length and all vessels regardless of length which are not engaged in commerce, are prohibited from moving within local waters without authority in writing from the Captain of the Port. Such authority is evidenced by an individual movement license which is issued by the Captain of the Port pursuant to the provisions of sections 6.16 and 6.17. These licenses may be for single movements, for any movements within a limited area, or within the entire area over which the Captain of the Port has jurisdiction. The validity of such license may, of course, be conditioned on the vessel remaining within authorized areas as well as conformance to other prescribed security measures.

The Captain of the Port is also authorized to grant to individual vessels or to any class of vessels the privileges of General License No. 1, as well as for all movements within the waters subject to his jurisdiction. This authority may be exercised to avoid the paper work incident to the issuance of individual licenses in areas within local waters which, because of remoteness to essential waterfront facilities, do not require strict control.

Amended General License No. 1 reads as follows:

6.200 General License No. 1. (a) All vessels over 100 feet in overall length, used exclusively for commercial purposes, are hereby generally licensed to move within, but not to depart from, local waters of the United States as defined in section 6.1 (b) of the regulation in this part.

(b) This general license is granted, subject to the following terms and conditions:

(1) All vessels shall comply with instructions and orders issued by the Captain of the Port, either directly or through his authorized representation, with respect to blackout, dimout, routing, or other security measures. Failure of any vessel to comply with any such instruction or order shall constitute basis for excluding such vessel from the benefits of this general license upon order of the Captain of the Port.

(2) The Captain of the Port, subject to the approval of the district Coast Guard officer, may exclude individual vessels from this general license upon notification to the owners, agents, masters, or operators thereof: Provided, That any vessel so excluded may be granted an individual license under the provisions of section 6.16 of the regulations in this part.

(3) The Captain of the Port, by written order approved by the district Coast Guard officer, may include within the terms of this general license, any vessel or class of vessels operating within the local waters subject to his jurisdiction.

(4) No vessel which is not a common carrier primarily engaged in the transportation of passengers for hire over regularly scheduled routes may have an enemy alien on board in any capacity: Provided, That an enemy alien may be on board a common carrier primarily engaged in the transportation of passengers for hire over regularly scheduled routes only in the capacity of passenger: Provided further, That such enemy alien shall have complied with the applicable travel regulations of the Attorney General or other proper Federal authority.

(5) This general license may be revoked by the Commandant of the Coast Guard whenever he finds that its continuance in force would be inimical to the interests of the war effort or to the safety and protection of vessels.

(6) The issuance of this general license does not in any manner relieve any vessel covered thereby, or its owner, master, or operator from compliance with the provisions

of any other applicable law or regulation.

R. R. Waesche, Commandant, U. S. Coast Guard (8 F.R. 8276; 17 June 1943).

VESSEL SALES RESTRICTED

The sale, transfer and charter of vessels without the prior approval of the Office of Defense Transportation or the War Shipping Administration was prohibited by joint action by those two agencies July 2.

Identical General Orders (General Order ODT 40 and General Order WSA 27, Revised) issued by ODT and WSA July 2, effective immediately, were intended to prevent the diversion of commercial craft from essential to non-essential trades.

The controls are restricted to vessels which have a gross tonnage of at least 500 tons or power of at least 150 horsepower; which are documented as vessels of the United States, allocated to the United States, or owned or controlled by citizens of the United States; and which are capable of being used as a means of transporting property or persons by water.

Specifically, exempted from the orders are: the requisition, sale, transfer, or charter of vessels by or with WSA or the Maritime Commission; vessels principally used for pleasure or fishing; the charter of vessels filed with WSA under the Ship Warrants Act; and certain other craft.

VESSEL PROVISIONERS EXEMPTED FROM FIXED MARK UP

Marine provisioners, who supply boats with foodstuffs, were exempted July 6 by the Office of Price Administration from the operations of the fixed mark-up regulation covering food wholesalers. This action was taken through Amendment No. 6 to Revised Maximum Price Regulation No. 237 (Fixed Mark-up Regulation for Sales of Certain Food Products at Wholesale) effective July 12, because the unusual costs incurred by a marine provisioner make it impossible for him to operate under mark-up appropriate for other wholesalers.

The amendment makes it plain that to be classified as a marine provisioner, a seller must do at least 50 percent of his business in the sale of food to boat and steamship companies for the provisioning of boats, with delivery to the boats from shore locations by use of truck and launch. Further, the exemption from the mark-up regulation applies only to that part of the seller's business which actually is in this line. Marine provisioners now will be covered by the General Maximum Price Regulation, with its "freeze" of March 1942 highs.

RIGHT TO ASSIGN MRO SYMBOL TO SHIP CHANDLERS GRANTED MARITIME COMMISSION

Notice was sent on July 23 by the War Production Board to the Maritime Commission authorizing the latter agency to assign MRO allotment symbol to "controlled materials" rated on Form WPB-646 (formerly PD-300) for sale on MRO orders. This authorization makes it easier for chandlers to furnish items of controlled materials to fishermen, and other commercial vessel operators within Maritime's allotment limits.

Most ship chandlers have taken advantage of the simple priority procedure offered by the WPB-646 (formerly PD-300) form to obtain authorization to stock critical materials. This form when approved by the Maritime Commission grants a preference rating direct to the dealer and he may use that rating in placing his orders.

With the advent of CMP, a preference rating--although still applicable to other rated materials--is not sufficient to obtain items of steel, copper, and aluminum not fabricated beyond the controlled material level. For "controlled materials" an order requires an allotment number or an allotment symbol which has the same effect. Prior to WPB's action of July 23, the obtaining of the allotment numbers or symbols has been a time-consuming process that has handicapped the procurement of many essential items in gear and equipment. Now, however, because the Maritime Commission is empowered to assign the use of the MRO symbol as well as a preference rating for materials requested on WPB-646, the procurement of controlled material items should be greatly facilitated.

BURLAP BAG EMBARGO LIFTED

The War Production Board on July 19, lifted the embargo covering the export of filled burlap bags from the United States and the embargo on filled or empty, new or used burlap bags to Canada. The action was taken through an amendment to Conservation Order M-221, effective July 17. Exportation of empty, new or used burlap bags to any other point outside the Continental United States, however, is still prohibited unless the exporter obtains express authorization from WPB.

The amendment also deleted two provisions which are now obsolete. One related to bags made from stockpile burlap, as burlap will not be stockpiled any longer. The other provision deleted was that covering monthly reports, which are not required after June 15, 1943.

TIGHT WOODEN BARREL PRICES FIXED BY OPA

"Tight" wooden barrels and the wooden parts used in their manufacture were provided with specific dollars-and-cents maximum prices by the OPA July 9. "Tight" wooden barrels are stout casks made of white oak, chestnut oak, red oak, gum, ash or elm cooperage stock, and constructed and finished off so that they will hold aging whiskey, oil products and other liquids. While primarily designed for liquids, some grades are employed by industry for shipping metals, ores, and other dry products. The principal parts for which maximum prices are established are staves, heads, and dowels.

The new maximums are contained in Maximum Price Regulation No. 424 (Tight Cooperage Stock and Sawed Tight Cooperage), and are retroactive to April 3, 1943. Later another regulation is to be issued by OPA covering "slack" barrels which are not constructed according to the exacting liquid-holding specifications demanded in tight barrels. Previously all barrels were priced under the General Maximum Price Regulation, which provided that the seller's ceilings were the highest prices he charged during the month of March 1942.

USED CONTAINER PRICES ESTABLISHED

A schedule of maximum prices for used wood, fiber or corrugated board fruit and vegetable containers--designed to encourage their collection and reconditioning for re-use--was announced July 20 by the OPA. The new prices are contained in Maximum Price Regulation No. 434 (Used Fruit and Vegetable Containers), and became effective July 26, 1943.

Previously these used containers were priced under the General Maximum Price Regulation, which established as ceilings the highest prices sellers charged during the month of March 1942. While the new maximums are higher than those formerly provided by the General Regulation, in no case are they any more than 80 percent of the maximum prices for new containers.

LIMITATION ON RUBBER CLOSURES FOR GLASS CONTAINERS REMOVED

Amendments to Conservation Order M-104 (Fishery Market News, Jan., p. 32; Apr Supp., p. 33), effective August 9, removed WPB limitations on the use of rubber, either synthetic or natural, as a sealing medium for closures for glass containers. The amendments involved do not effect otherwise the use of glass container closures in the packing of fish and shellfish.

This action was taken because WPB was advised by the Office of the Rubber Director that adequate synthetic rubber is now available for making closures for glass containers for food and other items.

WHOLESALE AND RETAIL MARK-UPS FOR FISHERY PRODUCTS UNCHANGED BY OPA

In a major step forward in its recently announced program of simplifying price controls for the wholesale and retail grocery trade, the Office of Price Administration on July 8 issued its promised over-all fixed mark-up regulations, under which most groceries, both dry and perishable, will be priced.

The results are that: Wholesalers will now price most of the dry groceries sold by them under one regulation instead of a great number. Retailers will now have in one regulation the pricing mechanism for almost all of the dry groceries and perishables sold by them except meat. The major grocery store commodities not covered by these regulations are beer, liquors, candy, bread, milk, ice cream, fresh fish, and tobacco.

The three regulations are Maximum Price Regulation No. 421 (Ceiling Prices of Certain Foods Sold at Wholesale), Maximum Price Regulation No. 423 (Ceiling Prices of Certain Foods Sold at Retail in Independent Stores Doing an Annual Business of Less than \$250,000--Group 1 and Group 2 Stores) and Maximum Price Regulation No. 422 (Ceiling Prices of Certain Foods Sold at Retail in Group 3 and 4 Stores). The wholesale regulation covers only dry groceries.

MPR 421 and MPR 422 became effective July 26, and MPR 423 on August 5. No changes have been made in previous mark-ups at wholesale for processed fish or at retail levels for processed fish or frozen fish and seafood. Canned soups, including all soups, broths and chowders have been added at both levels and the following mark-ups are provided:

Wholesale classes				Retail groups			
1	2	3	4	1	2	3	4
4.5%	7%	9%	14%	27%	26%	19%	19%

Sectional Marketing Reviews

FISHERIES OF MAINE

Members of the Federal Credit Union at Orr's Island, Maine, mostly lobster men, early this year acted together when the owner of a local grocery died and his wife decided to close out the business. They each contributed to the cash drawer to keep the business going pending negotiations. Then they called a meeting of members, raised sufficient to lease the property, bought the fixtures, and gave notes for the remaining indebtedness.

Business has tripled since the store was taken over, according to the Service's representative in the area, despite difficulties in securing groceries during the present conditions. The store is paying its own way; but, in order to increase its supplies, a movement is under way to raise additional capital. The store carries groceries, meat, gas, and oil, and marine supplies (paint, rope, etc.). There are now about 60 members in the union.

No attempt has been made by the cooperative union to market their lobsters through a cooperative plan, as there is not enough capital to finance such an undertaking. The union prefers to go along slowly and perfect its organization.

FISHERIES OF THE GULF

Docks were damaged and a number of fishing boats sunk by the hurricane which struck Galveston and vicinity late in July, according to the Service's Fishery Market News office in New Orleans. Some dealers may not get back into production for a considerable period.

The ice shortage is causing a serious problem in the entire area around New Orleans. Shrimp has been dumped for the lack of ice to hold it until the plants could process it.

A new shrimp product is being developed in New Orleans. A small plant is preparing a shrimp paste by grinding the whole shrimp, adding salt to the ground shrimp, and then permitting it to go through a period of fermentation before being bottled in 16 oz. glass jars for marketing. The product is reported to be used primarily by Orientals as a seasoning agent and is similar to anchovy paste. An oyster paste also will be prepared when oysters become more plentiful.

The Alabama Department of Conservation advised the Department of the Interior on July 6 that the Governor had approved the Act permitting fishing in the territorial salt waters of Alabama for residents of other States by a Reciprocal Fishing Bill which will permit the taking of menhaden for fish meal and oil purposes.

FISHERIES OF WASHINGTON AND OREGON

Since July 13, when fresh fish price ceilings for producers and wholesalers became effective, the Pacific Coast halibut industry has made a number of adjustments to the conditions that have resulted from operation of the regulations, according to the Service's Area Fishery Coordinator in the Pacific Northwest. To replace the exchange system of selling to the highest bidder, a system of allocation was set up to govern the division of fish receipts at Seattle. Allocation of halibut was planned on the basis of past purchases, giving 50 percent weight to averages for the past five years and 50 percent weight to the 1943 averages. This basis was not fully satisfactory, and was modified later at meetings of wholesale dealers, vessel owners, and representatives of the OPA and the Office of the Coordinator of Fisheries to provide small dealers an increased share. The voluntary allocation plan being used, according to the latest available report, is supervised by a representative of the Fishing Vessel Owner's Association. The 12 dealers share as follows:

Dealer	Western Halibut Fleet (Area III)	Local Halibut Fleet (Area II)	Dealer	Western Halibut Fleet (Area III)	Local Halibut Fleet (Area II)
	Percent	Percent		Percent	Percent
1	15½	17	7	6	9
2	14	17	8	4½	4
3	12½	13½	9	4	4
4	11	10	10	4	4
5	10½	7	11	4	4
6	10	6½	12	4	4

A service charge of ¼ cent per pound is to be made by the dealer unloading and distributing a vessel's fare. Under this arrangement, the other dealers provide their own pick-up service for their shares of the trip.

Allocation of sablefish and "lingcod" receipts was being made on a base similar to that used for halibut. Allocation of troll salmon receipts is being handled by the Fishermen's Cooperative Association.

When operators of western halibut schooners arrived at Seattle after ceiling prices became effective, they requested the privilege of beheading their own fish, as has been customary in Prince Rupert. This change in landing procedure is understood to net the fishermen approximately 10 percent more net weight on a trip of western halibut. The past practice at Seattle was to weigh the fish with the heads on, as landed, then deduct 12 percent for the head and 2 percent for ice and slime. The fishermen have contended that 12 percent is too large a deduction for the head, and it has now become the practice at Seattle for them to behead their own halibut on the Area III trips.

An additional development in the halibut fishery has been the shipment of fresh American-caught halibut by railway express from Prince Rupert to Seattle by three Seattle dealers who have buying connections in the former port. A freight charge of 3 cents per pound is allowed to be added to the primary and secondary wholesale dealers' mark-up, but must be absorbed in the retail price by averaging the cost of Prince Rupert halibut with the cost of local halibut, in order to establish a uniform consumer price.

Progress in pilchard fishing in the Northwest promised a very favorable production for 1943. The first delivery of pilchards to plants in the Oregon-Washington area was made on July 8th. The fish have been very abundant off Grays Harbor, Washington, with purse seiners reported to have made average catches per boat of nearly 100 tons of fish per day. During July, deliveries to two plants, one each in Washington and Oregon, totaled 5,350 tons. Early oil yields were poor but increased to about 25 gallons per ton in the last week of July.

Fourteen sardine seiners have been operating in the Northwest fishery. The prevailing price paid the fishermen for pilchards has been \$22.50 per ton, the same as for the 1942 season in California.

Fresh Fish Trade

NEW ENGLAND ROSEFISH LANDINGS SHOW LARGE DECLINE

Landings by fishing vessels at the ports of Boston and Gloucester, Mass., and Portland, Maine, during May amounted to 24,896,646 pounds, valued at \$1,970,164 to the fishermen, according to data published in Current Fishery Statistics No. 73, by the U. S. Fish and Wildlife Service. Although landings during the month dropped 8 percent below those of the previous month, prices continued to decline on all species apparently in anticipation of heavier fishing. The May production, however, failed to come up to expectations with landings during the month 39 percent below the same month of 1942. This was due, for the most part, to a decline of more than 10 million pounds in rosefish landings. The low receipts of rosefish during May resulted from a price dispute which caused fishermen to discontinue the fishery for this species during most of the month and to engage in the capture of other varieties. The total receipts of rosefish for the first five months of 1943 were about 20 million pounds less than during the same period of 1942. It is of interest to note that holdings of rosefish in cold-storage plants on June 1, were only 461,000 pounds. This was approximately 80 percent below the average holdings on this date in recent years, and 85 percent less than on the same date a year ago. Freezings of rosefish during May totaled only 437,000 pounds.

The over-all weighted average price per pound received by the fishermen during May was 7.91 cents as compared with 8.68 cents during April, and 4.37 cents during May 1942, while that for the first five months of 1942 was 9.12 cents compared with 4.81 cents for the similar period of 1942.

Total landings at the three ports for the first five months of 1943 amounted to 104,455,596 pounds, valued at \$9,521,351. This was 28 percent or 40 million pounds less than the landings during the similar period of 1942. The value, however, was 37 percent greater than that was received for the catch during the previous year despite smaller landings.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	May 1943		April 1943		May 1942		Five months ending with--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	May 1943		May 1942	
Cod	5,561,503	7.92	6,180,090	10.09	8,934,777	5.17	21,153,364	10.28	29,825,135	5.31
Haddock	11,318,354	9.06	13,662,001	9.23	13,298,669	5.66	45,372,500	10.66	54,671,783	6.02
Hake	143,853	7.34	131,375	8.83	353,955	5.24	1,183,472	8.98	875,387	5.88
Pollock	1,437,639	6.52	683,432	9.35	1,382,135	3.65	5,579,275	9.42	5,915,227	4.56
Cusk	82,630	6.65	212,870	9.28	211,447	4.42	569,871	9.72	1,067,350	5.15
Halibut	45,308	20.82	26,644	28.09	89,971	15.57	103,616	26.52	213,457	18.51
Mackerel	1,425,045	6.65	-	-	1,516,630	5.18	1,428,375	6.67	1,562,510	5.29
Flounders:										
Gray sole	271,410	8.13	249,815	9.78	276,302	5.17	1,152,144	9.87	1,570,322	6.14
Lemon sole	278,132	9.66	154,745	13.79	317,339	5.31	483,647	11.94	667,454	7.71
Yellowtail	454,200	6.27	503,924	8.04	260,805	3.66	1,449,299	7.77	1,922,364	4.12
Blackback	143,270	7.23	118,055	9.03	241,550	3.56	560,155	9.16	547,225	4.90
Dab	505,835	5.62	262,505	6.86	346,786	3.35	1,146,250	6.88	1,074,364	4.19
Other	-	-	-	-	165	-	565	-	2,235	-
Rosefish	2,187,405	3.67	4,488,824	4.25	12,588,996	2.20	22,320,127	4.78	42,884,200	2.70
Tuna	-	-	-	-	3,350	5.73	-	-	3,350	5.73
Whiting	562,882	5.20	15,599	9.26	739,913	4.32	849,603	5.95	830,045	4.27
Wolffish	206,675	7.13	137,305	7.91	258,835	3.70	415,448	7.81	764,905	3.76
Scallops (meats)	69,316	54.99	63,306	57.88	78,436	25.50	204,420	57.41	217,446	29.12
Other, fresh	103,189	-	126,748	-	2,963	-	473,465	-	38,391	-
Total	24,896,646	7.91	27,017,238	8.68	40,903,024	4.37	104,455,596	9.12	144,654,150	4.81
By ports:										
Boston	14,889,825	8.74	15,210,951	9.80	25,539,962	5.36	62,309,685	10.60	94,621,447	5.62
Gloucester	8,157,883	7.21	10,048,163	7.55	13,358,170	2.74	34,836,894	7.27	42,354,679	3.26
Portland	1,848,936	4.34	1,758,124	5.49	2,004,892	2.64	7,309,019	5.29	7,678,024	3.34

*Weighted average of prices per pound paid to fishermen.

NEW YORK FISHERY RECEIPTS IN JUNE UP 15 PERCENT FROM 1942

Records compiled at the Service's New York Fishery Market News office show that in June for the third successive month, receipts at the New York salt-water market were larger than the corresponding month of 1942. Total receipts were only $\frac{1}{2}$ percent over May but 15 percent above those of June 1942, bringing the total for the half year to 4 percent over 1942 despite a poor first quarter. Important items showing larger receipts than in June 1942 were mackerel, hard clams, blackback flounder, and shrimp; while yellowtail flounder, in particular, suffered a decline. Vessel receipts were smaller than during the preceding month and June 1942, but were offset by increased truck, freight, and express shipments.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	June 1943	June compared with May 1943 June 1942		May 1943	June 1942
Classification:	Pounds	Percent	Percent	Pounds	Pounds
Fish	18,136,000	- 3	+17	18,747,000	15,521,000
Shellfish, etc.	5,877,000	+14	+10	5,158,000	5,342,000
Total receipts	24,013,000	-	+15	23,905,000	20,863,000
Important Items:					
Cod	1,467,000	-30	+15	2,105,000	1,275,000
Croakers	436,000	+17	+24	372,000	353,000
Flounder:					
Blackback	2,466,000	- 9	+15	2,717,000	2,152,000
Yellowtail	790,000	-12	-56	900,000	1,798,000
Halibut	910,000	- 3	+27	938,000	715,000
Haddock	1,869,000	+18	+16	1,584,000	1,617,000
Mackerel	2,069,000	- 8	+29	2,260,000	1,602,000
Scup (porgy)	1,302,000	-13	-10	1,496,000	1,450,000
Sea trout, gray	412,000	-14	+75	479,000	235,000
Whiting	983,000	+10	+27	890,000	775,000
Clams, hard	2,407,000	+17	+17	2,066,000	2,066,000
Lobsters	536,000	+ 3	-18	518,000	655,000
Shrimp	1,366,000	- 3	+27	1,410,000	1,074,000
Arrivals by:					
Fishing vessels	1,975,000	-30	-18	2,817,000	2,407,000
Truck, freight, and express	22,038,000	+ 5	+19	21,088,000	18,456,000

*Excluding imports entered at New York City.

CHICAGO FISHERY RECEIPTS FOR JUNE 35 PERCENT LARGER THAN LAST YEAR

The June receipts of fresh and frozen fishery products at the Chicago wholesale market, although almost 10 percent smaller than those for May were 35 percent larger than the receipts during June 1942, according to the Service's Chicago Fishery Market News office. Halibut receipts in particular, and those of sheephead, increased notably over the previous June. The increase in halibut receipts made British Columbia a much more important source than it was in June 1942. Total receipts for January to June, inclusive, were 20 percent greater than those for the same months in 1942. About half of this increase was due to 50 percent larger receipts from the Pacific Coast--over six million pounds of halibut having been received by the end of June.

Movement by truck continued to be reduced as express and freight shipments increased. Express shipments for the first 6 months of 1943 were over 100 percent greater than those for the corresponding period in 1942.

Prices paid on the wholesale market were uniformly higher than a year earlier. The majority of the increases varied from 25 to 60 percent with some ranging up to 125 percent.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	June 1943	June 1943 compared with		6 months Jan.-June 1943	6 mos. 1943 compared with 6 mos. 1942	12 months Jan.-Dec. 1942
		May 1943	June 1942			
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Fresh-water fish	3,483,000	- 13	+ 26	21,358,000	+ 16	35,913,000
Salt-water fish	3,344,000	- 7	+ 54	13,744,000	+ 35	21,913,000
Shellfish, etc.	1,104,000	-	+ 18	4,633,000	+ 3	10,341,000
Total receipts	7,931,000	- 9	+ 35	39,735,000	+ 20	68,167,000
<u>Important Items:</u>						
Blue pike	264,000	+ 4	+ 1387	633,000	+1674	763,000
Carp	263,000	- 44	+ 58	2,240,000	+ 84	2,594,000
Lake herring	339,000	+ 35	+ 27	1,446,000	- 1	3,568,000
Lake trout	611,000	- 17	+ 6	3,148,000	+ 3	6,417,000
Sheepshead	492,000	- 33	+ 69	1,913,000	+ 60	1,808,000
Whitfish	405,000	+ 85	+ 16	2,679,000	+ 62	3,411,000
Yellow pike	255,000	- 32	+ 159	2,054,000	+ 90	2,297,000
Halibut	1,868,000	- 10	+ 96	6,116,000	+ 45	8,977,000
King salmon	268,000	+155	+ 115	500,000	+ 93	532,000
Shrimp	888,000	- 7	+ 16	3,189,000	+ 6	7,119,000
<u>Leading Sources:</u>						
Massachusetts	783,000	+ 65	-	3,334,000	- 16	8,013,000
Michigan	892,000	- 21	- 11	3,699,000	- 17	7,849,000
Wisconsin	734,000	- 13	- 4	4,016,000	- 5	8,596,000
British Columbia	1,664,000	+ 7	+ 60	5,418,000	+ 26	9,338,000
Domestic total	5,612,000	- 11	+ 31	25,901,000	+ 14	47,694,000
Imported total	2,319,000	- 5	+ 45	13,834,000	+ 34	20,473,000
<u>Transported by:</u>						
Truck	1,572,000	- 3	- 26	9,014,000	- 29	24,937,000
Express	4,830,000	+ 3	+ 100	16,802,000	+105	19,448,000
Freight	1,529,000	- 37	+ 14	13,919,000	+ 15	23,782,000

GULF STATES FISHERY PRODUCTION IN MAY SHOWS GENERAL GAIN OVER 1942

In May, the production of fish and shellfish in the Gulf States area for all classifications of products, except hard crabs and crabmeat, was larger than the totals for May 1942, with oysters and shrimp showing particularly large increases, according to reports of the Service's New Orleans Market News office. While oyster production represented a 14.8 percent increase over that for May a year earlier, it was, however, much smaller than that of the preceding months, having the smallest total since November 1942. Shrimp production, on the other hand, was the largest since November.

In comparison with April production figures, the May totals represent a considerable decline because of the seasonal reduction of oystering operations. Shrimp and hard crab production, however, increased 266 and 43 percent, respectively, over April.

Production of Fishery Products in the Gulf States*

Item	Unit	May 1943	May 1943 compared with		5 months Jan.-May 1943	Compared with 5 months 1942	12 months Jan.-Dec. 1942
			Apr. 1943--May 1942				
			Percent	Percent			
			Percent				
Shrimp:							
For canning	Bbls.	4,222	+ 9719	- 50	15,060	-49	187,285
Other	do	<u>32,882</u>	+ 225	+106	<u>65,740</u>	+ 35	<u>173,051</u>
Total	do	37,104	+ 266	+ 52	80,800	+ 3	360,336
Oysters:							
For canning	do	22,886	- 82	+166	503,774	-10	567,206
Other	do	<u>16,939</u>	- 56	+128	<u>176,689</u>	+ 32	<u>244,032</u>
Total	do	39,825	- 76	+148	680,463	- 2	811,238
Hard crabs	Lbs.	1,180,000	+ 43	- 34	2,346,000	-32	14,148,000
Crab meat, fresh	do	134,000	+ 40	- 29	255,000	-25	1,450,000
Salt-water fish	do	558,000	+ 21	+ 3	2,486,000	+ 4	6,039,000
Fresh-water fish	do	86,000	- 12	+ 37	295,000	+30	521,000

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

SEATTLE RECEIPTS IN MAY CONTINUE GAIN OVER THOSE OF LAST YEAR

Total May receipts of fresh and frozen fishery products in Seattle amounted to 11,092,000 pounds, according to the Service's local Fishery Market News office. This was an increase of 201 percent above the 3,689,000 pounds received during the previous month and 28 percent over the 8,665,000 pounds received in May one year earlier. The total for the first five months of the year was 24,192,000 pounds, 16 percent more than was received in the same period last year. In the five-month period, receipts of halibut, which is the leading species in this market, were almost 3 million pounds greater than those of last year for the same period. Rockfishes, sablefish, and shucked Pacific oysters have also been received in considerably greater quantity.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	May 1943	May 1943 compared with		5 months Jan.-May 1943	5 mos. 1943 compared	
		Apr. 1943	May 1942		5 mos. 1942	Jan.-Dec.
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Total Fish and shellfish	11,092,000	+ 201	+ 28	24,192,000	+ 16	70,997,000
<u>Important Items:</u>						
Flounders	1,565,000	+211	+ 5	2,663,000	- 2	7,712,000
Halibut	5,212,000	+297	+ 29	8,949,000	+ 48	19,121,000
"Lingcod"	1,063,000	+514	+ 10	1,675,000	- 31	5,766,000
Rockfishes	690,000	- 15	+490	1,866,000	+187	1,791,000
Sablefish	393,000	+128	+167	1,382,000	+ 29	4,307,000
Salmon, chinook or king	1,070,000	+304	+ 1	1,884,000	0	9,022,000
Crabs, hard	214,000	+ 44	+ 49	812,000	+ 2	1,334,000
Oysters, Pacific, shucked	222,000	+ 31	+362	863,000	+ 47	1,158,000

*Halibut and shark fleets and receipts from local and all other sources.

MPR-418 INTERPRETATION LIMITS SELLING PRICES

The New York City OPA office is reported to have given the following interpretation in connection with MPR-418--Fresh Fish and Seafood Prices--(Fishery Market News, June, p. 25) late in July.

Producers who sell through del credere agents, i.e., agents who guarantee payment by the purchaser, may not receive more than the price listed in Table A and an agent may not receive more than the maximum commission allowed him under MPR-165. Hence del credere agents or producers of fresh fish and seafood, who sell to wholesalers must sell at prices no higher than those listed in Table A plus the maximum commission allowed them under MPR-165.

FRESH FISH PRICE REGULATIONS--MPR-418--REVISED BY AMENDMENTS 1 AND 2

A delay until Monday, July 19, in the effective date of the wholesale fish regulation as it applies to secondary wholesalers was announced July 19 by the Office of Price Administration. Maximum Price Regulation No. 418 (Fresh Fish and Seafood) originally was issued to become effective July 13, 1943, for producers (fishermen), primary wholesalers and secondary wholesalers. That date still held for the producers and primary wholesalers, the delay for the secondary wholesalers being designed to eliminate a "squeeze" on the secondary wholesaler. Amendment No. 1, effective July 19, which effects this delay, also provides a number of other revisions. Amendment 1 follows:

(Document No. 19099)

PART 1364—FRESH, CURED, AND CANNED
MEAT AND FISH PRODUCTS

[MPR 418, Amdt. 1]

FRESH FISH AND SEAFOOD

A statement of the considerations involved in the issuance of this amendment, issued simultaneously herewith, has been filed with the Division of the Federal Register.*

Maximum Price Regulation 418 is amended in the following respects:

1. Section 1 is amended to read as follows:

SECTION 1. What this regulation does. This regulation fixes the maximum prices at which producers and wholesalers may sell fresh fish and seafood. On and after July 13, 1943, the date this regulation takes effect as to sales governed by prices listed in Tables A and B in section 20, and on and after July 19, 1943, the date this regulation takes effect as to sales governed by prices listed in Tables C, D and E in section 20, no producer or wholesaler may sell or deliver any fresh fish or seafood, and no person in the course of trade or business may buy or receive any fresh fish or seafood from a producer or wholesaler at prices higher than the prices fixed by this regulation. But prices lower than those fixed may be charged or paid.

2. The headnote of section 4 is amended to read as follows: "Maximum prices for sales by wholesalers other than primary fish shipper wholesalers."

3. Section 4 (b) (1) is amended by inserting after the words "provided in section 7," the sentence "These prices apply to sales to other wholesalers as well as to retailers and purveyors of meals."

4. Section 4 (c) (1) is amended by inserting after the words "provided in section 7," the sentence "These prices apply to sales to other wholesalers as well as to retailers and purveyors of meals."

5. Section 8 is amended to read as follows:

Sec. 8. Imported fresh fish and seafood. The maximum prices at which a wholesaler, including any agent of a foreign shipper, may sell any fresh fish and seafood listed in the regulation shall be the prices listed in Table B, C, D or E, depending on the type of sale involved, plus the container prices provided in

section 19 when containers are used, plus transportation as provided in section 7.

6. Section 10 is amended to read as follows:

Sec. 10. Where this regulation applies. The provisions of this regulation shall apply to the forty-eight states of the United States and the District of Columbia and, notwithstanding the provisions of Maximum Price Regulation 194, to the Territory of Alaska.

7. Section 11 (a) is amended to read as follows:

(a) The provisions of this regulation shall not be applicable to sales or deliveries of fresh fish and seafood to a purchaser (1) with respect to prices listed in Tables A and B in section 20, if prior to July 13, 1943 such fresh fish and seafood have been received by a carrier, other than a carrier owned or controlled by the seller, for shipment to such purchaser, and (2) with respect to prices listed in Tables C, D and E in section 20, if prior to July 19, 1943 such fresh fish and seafood have been received by a carrier, other than a carrier owned or controlled by the seller for shipment to such purchaser.

8. In section 18 the definition of "Container" is amended to read as follows:

"Container" means a box, barrel, carton or crate, of wood, paper, metal or other substance used for packing fish.

9. In section 18 the definition of "Fillet" is amended to read as follows:

"Fillet" means the heavily meat section or strip of fish cut from along the backbone and outside the rib bones, extending from the nape and gills to the tail, or portions thereof.

10. Footnote 3 following Table A in section 20 is amended by inserting after the words "Port Williams 2½¢," the sentence "For fish landed ex-vessel in any other port of entry in Alaska deduct that amount specified for the nearest port of entry."

11. Footnote 4 following Table A in section 20 is amended by inserting after the words "Port Williams 2½¢," the sentence "For fish landed ex-vessel in any other port of entry in Alaska deduct that amount specified for the nearest port of entry."

12. The title of Table B in section 20 is amended to read as follows: "Table B—Maximum Prices for Primary Fish Shipper Sales Of Fresh Fish And Seafood."

13. Footnote 14 is added at the end of Table B in section 20 to read as follows:

"The additions and deductions made applicable to the prices of particular species of fish by footnotes following Table A in section 20 are also applicable to the prices for such species in Table B in section 20."

14. The title of Table C in section 20 is amended to read as follows: "Table C—Maximum Prices For Retailer-Owned Cooperative Sales Of Fresh Fish And Seafood."

15. Footnote 15 is added at the end of Table C in section 20 to read as follows:

"The additions and deductions made applicable to the prices of particular species of fish by footnotes following Table A in section 20 are also applicable to the prices for such species in Table C in section 20."

16. The title of Table D in Section 20 is amended to read as follows: "Table D—Maximum Prices For Cash And Carry Sales Of Fresh Fish And Seafood."

17. Footnote 16 is added at the end of Table D in section 20 to read as follows:

"The additions and deductions made applicable to the prices of particular species of fish by footnotes following Table A in section 20 are also applicable to the prices for such species in Table D in section 20."

18. The title of Table E in section 20 is amended to read as follows: "Table E—Maximum Prices For Service And Delivery Sales Of Fresh Fish And Seafood."

19. Footnote 17 is added at the end of Table E in section 20 to read as follows:

"The additions and deductions made applicable to the prices of particular species of fish by footnotes following Table A in section 20 are also applicable to the price for such species in Table E in section 20."

20. The effective date provision of Maximum Price Regulation 418 is amended to read as follows:

Effective date. This regulation shall become effective July 13, 1943 as to sales governed by prices listed in Tables A and B in section 20 and sections 1 to 19 inclusive, and July 19, 1943 as to sales governed by prices listed in Tables C, D and E in section 20.

This amendment shall become effective July 19, 1943.

(Pub. Laws 421 and 729, 77th Cong.; E.O. 9250, 7 F.R. 7781; E.O. 9328, 8 F.R. 4681)

Issued this 19th day of July 1943.

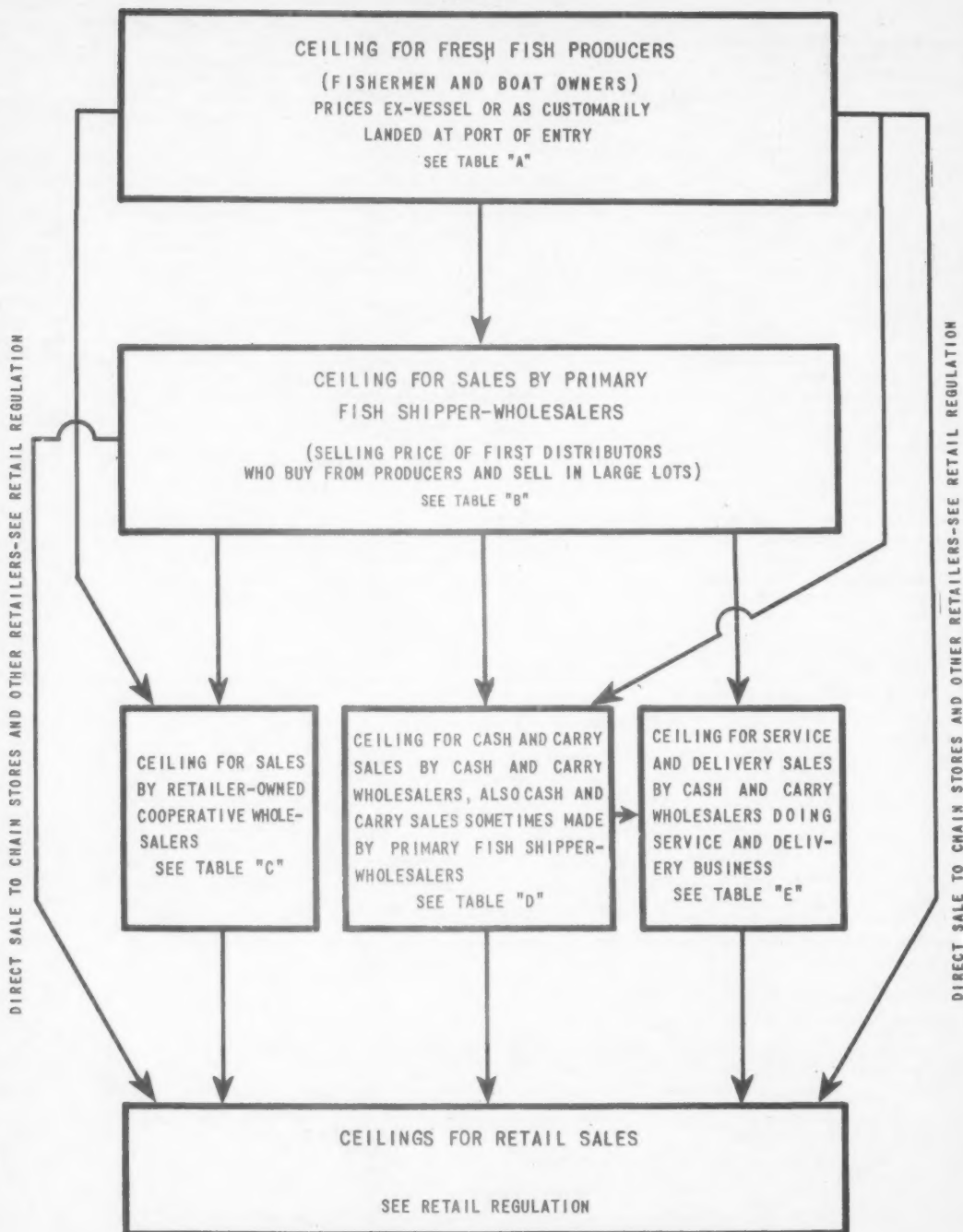
PRENTISS M. BROWN,
Administrator.

*Copies may be obtained from the Office of Price Administration.

18 F.R. 9366.

FRESH FISH AND SEAFOOD CEILINGS STRUCTURE

OFFICE OF PRICE ADMINISTRATION
FOOD PRICE DIVISION
FISH SECTION
NO. 4625



A maximum price of \$22 a ton in California ports of entry was established July 26 by the Office of Price Administration for pilchards (West Coast sardines). Cannerymen who customarily paid war risk insurance premiums will continue to do so. At the same time a price of two cents a pound was set for pilchards when being sold for bait. Both prices are for the months of August through February. The ceiling price set by OPA is the same as that paid for the pilchard catch in the 1942-43 season. Prices paid by consumers, as a result, will be no higher than during last season. The action was taken through Amendment No. 2 to Maximum Price Regulation No. 418 (Fresh Fish and Seafood), effective July 26.

The title of Schedule No. 5 in Tables A, B, C, D, and E of Section 20 is amended by deleting the words "Limanda limanda" and inserting in their place the words "Hippoglossoides platessoides". Schedules Nos. 49 and 50 are added to Table A of Section 20 to read as follows:

Table A--Maximum Prices for Producers of Fresh Fish and Seafood--bulk ex-vessel

Schedule No.	Name	Item No.	Style of dressing	Size	Season			
					Month	Price	Month	Price
49	Pilchards (<i>Sardinia caerulea</i>) ^{18/}	1	Round	All	Aug-Feb	\$22 per ton	-	-
50	Pilchards (<i>Sardinia caerulea</i>) (when sold for bait only) ^{18/}	1	"	"	"	2¢ per lb.	-	-

^{18/} The maximum prices listed for this fish apply only when it is landed ex-vessel in ports of entry in California.

RETAIL CEILINGS ON CERTAIN FRESH FISH ESTABLISHED

Reductions in retail prices of nearly 48 species of fresh salt-water fish and other seafood produced on the Atlantic and Pacific Coasts became effective on July 22 through action taken July 20 by the Office of Price Administration. The action establishes price ceilings, many of which represent reductions in price ranging from 10 to 20 percent. Reductions are already in effect at the producer and wholesale distributor levels. Exact procedure retailers must use to determine their ceilings is set forth in the measure, which is Maximum Price Regulation No. 439, Fresh Fish and Seafood at Retail, effective July 22, 1943.

For the present, OPA is setting the retail ceilings by requiring the retailer to use the same cents per pound mark-up over the net delivered cost of the fish to him that he used for the same style and form of each kind of fish from July 5 to 10, 1943, inclusive. If during that period the retailer used a percentage mark-up, he shall use the same percentage mark-up. Prices must be established on Thursday of each week. Ceilings at the other levels of distribution and at the producer level are in dollars-and-cents per pound, but more time is needed to establish flat ceiling prices at the retail level, OPA said. In the meantime, the mark-up method has been chosen to insure that the reduction is passed on to consumers.

While reducing prices which had become inflated in the absence of price control to such an extent that prices of some varieties of fresh fish were higher than those of meat, the new ceilings for the fresh fish and seafood industry are no lower in general than selling prices in 1942, OPA said. Therefore, they are fair and equitable to the industry. Besides drawing on the history and considering normal practices of the industry in establishing the ceilings, the OPA has held several meetings with retailers.

The measure contains features looking to further action both with regard to salt-water and fresh-water fish when sold fresh, for OPA intends later to establish flat dollars-and-cents retail ceiling prices for both kinds of fresh fish.

Records to be made out by retail fresh fish dealers for inspection by OPA call for information on all fresh fish sold, whether covered by maximum prices in the regulation or not.

The suggested form for keeping the retail mark-up record for OPA's inspection is made part of the regulation. It includes provision for entering mark-ups for all fresh fish the retailer sells, including fresh fish that are not covered by the regulation.

There is a provision that whenever community-wide ceiling prices are set at retail by OPA for any of the fish or seafood covered by the regulation, those ceilings shall be used instead of those established otherwise under the regulation.

If the retailer seeks to price a style or form of fish which he did not offer for sale in the July 5 to 10 base period, he is to choose the cents-per-pound mark-up that he used for the most similar fresh fish or seafood commodity he sold in that period. If he cannot determine his ceiling by either of these methods he must file a written application with the nearest district office of OPA for approval of a permitted retail mark-up on each of the species in the style or form to be sold.

The net delivered cost to which the cents-per-pound mark-up is to be applied is the amount paid to the supplier, less all discounts except the discount for prompt payment, plus all transportation charges.

Where more than one purchase is represented in the species to be priced, the retailer may take the average net weighted cost of the purchases, or the net delivered cost of the largest purchase involved. No retailer, however, may compute his maximum selling price on a purchase where the net delivered cost is higher than the supplier's ceiling price.

The maximum prices are to be calculated and stated in cents-per-pound, and must be posted in a place in the store where they can be read easily by customers or prospective customers. Fractions of a cent of one-half or more are to be considered one cent, and fractions of less than one-half cent are to be dropped by the retailer.

Where retailers service and distribute fresh fish and seafood from one or more central warehouses, they may include in their net cost the actual service and warehousing cost. If the retailer makes deliveries to the homes or places of business of customers, he may add a separate charge which is the same amount he charged for such delivery between July 5 and 10, 1943, inclusive.

Sales at retail are defined as those to an ultimate consumer other than an industrial, commercial or institutional user. MPR-439 follows on page 27.

Appendix A: Suggested Form--Retail Mark-ups Record July 5-10, 1943, inclusive
(Cents-per-pound mark-up method)

Species	Form or style purchased	(1) Net delivered cost per pound	Form or style sold	Gross or net weight (state which)	(2) Selling price per pound	(3) Cents per pound mark-up
<u>Sample Entries</u>		<u>Cents</u>			<u>Cents</u>	<u>Cents</u>
Haddock	Drawn	14	Drawn	Gross	18	4
Haddock	Drawn	14	Prepared-to-order.	Gross	21	7
Haddock	Drawn	14	Pan-dressed	Net	28	14
Haddock	Fillets	32	Fillets	Gross	41	9
Croaker	Drawn	12	Drawn	Gross	16	4

(1), (2), and (3) refer to methods of computations outlined in section 11.

Frozen Fish Trade

STOCKS OF FROZEN ROSEFISH AND HADDOCK FILLETS 85 PERCENT BELOW YEAR AGO

Increased freezings of fishery products during the month of May brought the domestic cold-storage stocks out of their seasonal decline and on June 1, holdings totaled 34,388,000 pounds, 61 percent over those held on May 1, according to data published in Current Fishery Statistics No. 70, by the U. S. Fish and Wildlife Service. The greatest increase in holdings was shown in the Pacific section where stocks gained 4.6 million pounds during May due mainly to freezings of 4 million pounds of halibut. Holdings in the Middle Atlantic States increased 3.1 million pounds and in New England, 2.9 million pounds.

Because of the change in the date for reporting stocks of frozen fishery products from the 15th to the first of the month, it is not possible to make an exact comparison of the June 1 stocks with those of the same date last year. However, it is estimated that stocks on June 1, 1943, were about 25 million pounds less than those held on this date in 1942. All important items except sea herring and shad appear to be held in lesser quantity than a year ago. Items accounting for the greatest volume of decline were haddock fillets, halibut,

OFFICE OF PRICE ADMINISTRATION

MPR 439--July 20, 1943

(Document No. 19189)

PART 1364—FRESH, CURED, AND CANNED
MEAT AND FISH PRODUCTS

[MPR 439]

FRESH FISH AND SEAFOOD AT RETAIL

In the judgment of the Price Administrator, it is necessary in order to effectuate the purposes of the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250 and 9328, that maximum prices be established for the sale by retailers of fresh fish and seafood.

So far as practicable, the Price Administrator has consulted and advised with representative members of the industry which will be affected by the regulation. In the judgment of the Price Administrator, prices established are generally fair and equitable and will effectuate the purposes of the Act. The prices established are not below the average retail prices of fresh fish and seafood in the year 1941.

A statement of the considerations involved in the issuance of the regulation has been issued herewith and filed with the Division of the Federal Register.*

§ 1364.19 *Maximum retail prices for fresh fish and seafood.* Under the authority vested in the Price Administrator by the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250 and 9328, Maximum Price Regulation No. 439 (Fresh Fish and Seafood at Retail), which is annexed hereto and made a part hereof, is hereby issued.

AUTHORITY: § 1364.19 issued under Pub. Laws 421 and 729, 77th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681.

MAXIMUM PRICE REGULATION 439—FRESH FISH
AND SEAFOOD AT RETAIL

ARTICLE I—PURPOSE AND SCOPE OF THIS REGULATION

Sec.

1. What this regulation does.
2. What species of fresh fish and seafood are covered by this regulation.
3. How retailers determine their maximum prices for fresh fish and seafood.
4. Directions for applying the mark-up rule.
5. Price posting requirement.
6. Additions allowed for deliveries made by the store to its customers.
7. Precedence of community prices over retailer's ceilings established by the mark-up method.
8. Where this regulation applies.
9. Sales to which this regulation applies.
10. Relation to other regulations.

ARTICLE II—RECORD KEEPING AND ENFORCEMENT

11. Records and reports.
12. Indirect price increases.
13. Enforcement.
14. Licensing and regulation.

ARTICLE III—MISCELLANEOUS PROVISIONS

15. Petitions for amendment.
16. Definitions.
- Appendix A: Suggested form.

*Copies may be obtained from the Office of Price Administration.

Article I—Purpose and Scope of
Regulation

SECTION 1. *What this regulation does.* This regulation fixes the maximum retail prices at which retailers may sell certain species of fresh fish and seafood. On and after July 22, 1943, the date this regulation takes effect, no retailer may sell or deliver any of such fresh fish or seafood, and no person in the course of trade or business may buy or receive any of such fresh fish or seafood from a retailer at prices higher than the prices fixed by this regulation. But prices lower than those fixed may be charged or paid.

SEC. 2. *What species of fresh fish and seafood are covered by this regulation.* (a) The following species of fish and seafood are included in this regulation:

1. Alewives (*Pomolobus pseudo-harengus*)
2. Codfish (*Cadus callarias*).
3. Cusk (*Brosme brosme*).
4. Blackback (*Pseudopluronectes americanus*).
5. Dab, Sea (*Hippoglossoides platessoides*).
6. Yellow tail (*Limanda ferruginea*).
7. Haddock (*Melanogrammus aeglefinus*).
8. Hake (*Urophycis* species).
9. Hake, mud (*Urophycis* species).
10. Herring (*Clupea harengus*).
11. Pollock (*Pollachius vireus*).
12. Rosefish (*Sebastes Marinus*).
13. Sole, Gray (*Glyptocephalus cynoglossus*).
14. Sole, Lemon (*Pseudopleuronectes digenabalis*).
15. Whiting (*Merluccius bilinearis*).
16. Wolffish (*Anarhichas lupus*).
17. Scallops, Sea (*Pecten magellanicus*).
18. Scallops, Bay (*Pecten irradians*).
19. Swordfish (*Xiphias gladius*).
20. Cod true (Pacific coast) (*Cadus macrocephalus*).
21. Crabs (Pacific coast).
22. Flounder (Pacific coast).
23. Halibut (*Hippoglossus hippoglossus*).
24. Ling cod (Pacific coast) (*Ophiodon elongatus*).
25. Red Cod (rock cod) (Pacific coast) (*Sebastes* species).
26. Sablefish (*Anoplopoma fimbria*).
27. Salmon, Chinook (King) (Pacific coast) troll caught (*Oncorhynchus tshawytscha*) red meat and white meat.
28. Salmon, silver (Pacific coast) troll caught (*Oncorhynchus kisutch*).
29. Salmon, silver (Pacific coast) seine caught (*Oncorhynchus kisutch*).
30. Salmon, fall (Pacific coast) seine caught (*Oncorhynchus keta*).
31. Salmon, pink (Pacific coast) seine caught (*Oncorhynchus garbuscha*).
32. Salmon, Sockeye (Blueback) (Pacific coast) seine caught (*Oncorhynchus nerka*).
33. Salmon, Chinook (King) (Pacific coast) seine caught (*Oncorhynchus tshawytscha*).
34. Salmon, Steelhead (Pacific coast) (Salmonridererli).
35. Smelt, Silver (Pacific coast).
36. Sole, Dover (Pacific coast).
37. Sole, English (Pacific coast).
38. Sole, Petrale (Pacific coast).
39. Sole, Rex (Pacific coast).
40. Sole, Sand (Pacific coast).
41. Sole, Turbot (Pacific coast).
42. Tuna, Albacore (Pacific coast).

43. Tuna, Yellowfin (Pacific coast).
44. Tuna, Bluefin (Pacific coast).
45. Tuna, Shipjack (striped) (Pacific coast).
46. Bonita (Pacific coast).
47. Yellowtail (Pacific coast).

SEC. 3. *How retailers determine their maximum prices for fresh fish and seafood.* (a) Every retailer, in order to determine his maximum selling price for any style or form of each species of fresh fish or seafood set forth in section 2 shall take the same cents per pound mark-up over net delivered cost, which he took on the most sales during the period July 5 to July 10, 1943, inclusive, for the same style and form of the species being priced: *Provided*, That if during that period the retailer fixed his selling price by applying a percentage mark-up over cost, he shall determine his maximum selling price under this regulation by applying the percentage mark-up which he used on most sales during that period.

(b) For any species of fish or seafood listed in section 2 or any style or form of those species, which was not offered for sale during the period July 5 to July 10, 1943, inclusive, the retailer's maximum selling price will be determined by taking the most similar commodity of fresh fish or seafood that he did offer for sale during the period July 5 to July 10, 1943, inclusive, and applying the cents per pound mark-up or the percentage mark-up as set forth in section 3 (a).

(c) Any retailer who did not offer for sale any species of fish or seafood listed in section 2 during the period July 5 to July 10, 1943, inclusive, or any form or style of any species and who cannot price his fresh fish and seafood commodities under section (3) (a) or (3) (b) hereof shall file a written application to the nearest district office of the Office of Price Administration for approval of a permitted retail mark-up on each of said species in the style or form to be sold. The application shall include a statement setting forth the reason why pricing cannot be based on section 3 (a) or (b) and a proposed schedule of mark-ups by species and forms and styles to be sold. Any district office of the Office of Price Administration may establish maximum mark-ups of such an applicant in line with the mark-ups of similar stores.

SEC. 4. *Directions for applying the mark-up rule.* To compute the maximum selling price take the net delivered cost on a per pound basis for each species and apply the permitted mark-up under section 3. Net delivered cost is the amount paid to the supplier less all discounts, except the discount for prompt payment, plus all transportation charges. If more than one purchase is represented in the species to be priced, the retailer, to determine the net delivered cost, may take (a) the average weighted cost of such purchases (total net delivered cost of the purchases divided by the number of pounds bought)

Editors' Note: There are a number of errors in the spelling of the scientific names in Sec. 2 (See June Fishery Market News, p. 37 and p. 25 of this issue for corrected table).

or (b) the net delivered cost of the largest purchase involved. No retailer may compute his maximum selling price on a purchase where the net delivered cost is higher than the supplier's ceiling price. Fractions of one-half cent or over shall be considered a cent and fractions of a cent under one-half cent are to be dropped in computing the retailer's maximum selling price per pound. When retailers service and distribute fresh fish and seafood from one or more central warehouses, they shall be permitted to include in their net cost the actual service and warehousing cost. A retailer must calculate maximum prices for the fresh fish and seafood commodities covered by this regulation once every week. This calculation shall be made on Thursday of each week and before any sales of such commodity are made on that day. All maximum prices shall be calculated and stated in cents per pound. In the calculation, costs of fresh fish and seafood, both on hand and in transit, shall be included.

SEC. 5. Price posting requirement. The retailer must post a list of his ceiling prices at a place in his store where it can be easily read by customers or prospective customers. Such list must contain a complete list of all species covered in this regulation which are being offered for sale and the form or style in which sold.

SEC. 6. Additions allowed for deliveries made by the store to its consumers. (a) If deliveries are made by the retailer to the homes or places of business of his customers of any of the items covered by this regulation, the retailer may add to the total value of the delivery, as a separate charge, the same amount which he charged for such delivery during the period July 5 to July 10, 1943, inclusive.

SEC. 7. Precedence of community prices over retailers ceilings established by the mark-up method. (a) The Office of Price Administration may, by order issued pursuant to General Order Number 51, fix in any community dollars-and-cents ceiling prices for some or all of the fishery commodities in this regulation. When such dollars-and-cents prices are fixed, the retailer may not thereafter sell at higher prices than ceiling prices set for the group in which he is classified, if group classifications are set up, and these new ceiling prices shall take the place of the ceiling prices arrived at under this regulation.

SEC. 8. Where this regulation applies. The provisions of this regulation shall apply to the forty-eight states of the United States and the District of Columbia.

SEC. 9. Sales to which this regulation applies. This regulation applies to all sales of fresh fish or seafood by a retailer, which includes any store, wagon route, establishment, or department which sells for the most part to ultimate consumers who are not commercial, industrial, or institutional users.

SEC. 10. Relation to other regulations. The maximum price at which a person may export fresh fish and seafood at retail shall be determined in accordance with the provisions of the Second Revised Maximum Export Price Regulation¹ issued by the Office of Price Administration.

Article II—Record Keeping and Enforcement

SEC. 11. Records and reports. (a) Every seller subject to this regulation shall keep in his possession for inspection by the Office of Price Administration, for so long as the Emergency Price Control Act of 1942, as amended, remains in effect, all available sales slips, books of account, invoices and other purchase and sales records of the period July 5th and 10th, 1943, inclusive. He shall also prepare, for all fresh fish and seafood handled by him during this period, whether or not covered specifically by this regulation, a written statement, for inspection by the Office of Price Administration showing (1) the net delivered cost of each species in each form or style bought, which net delivered cost is (i) computed by dividing the total net delivered cost of each species, bought in the same form, by the total number of pounds bought or (ii) taking the net delivered cost of the largest single purchase; (2) the price at which he made most sales of each of the above-mentioned species in the styles or forms in which he made the sales, and (3) the mark-up in each case. The cents-per-pound mark-up shall be the difference between the net delivered cost per pound and the selling price per pound as computed in (1) and (2), but any retailer who employs a percentage mark-up method may state such a mark-up in percentage terms. A suggested form for this statement, with sample entries based on assumed prices using the cents-per-pound mark-up method is provided in Appendix A.

(b) Every seller shall, subject to approval of the Bureau of the Budget in accordance with the Federal Reports Act of 1942, submit such reports to the Office of Price Administration and keep such records in addition to or in place of the records required in paragraph (a) of this section as the Office of Price Administration may from time to time require.

SEC. 12. Indirect price increases. No person shall evade any of the provisions of this regulation by any scheme or device, and no person shall indirectly charge or receive for fresh fish or seafood a price higher than the maximum price permitted by this regulation. No person shall, as a condition of selling fresh fish or seafood, require a purchaser to buy any other fish or seafood or any other product.

SEC. 13. Enforcement. On and after July 22, 1943, any person violating any provision of this regulation shall be subject to the criminal penalties, civil en-

forcement actions, suits for treble damages and proceedings for revocation of licenses provided by the Emergency Price Control Act of 1942, as amended.

SEC. 14. Licensing and registration. The licensing and registration provisions of sections 15 and 16 of the General Maximum Price Regulation² shall apply to every person subject to this regulation. Sections 15 and 16 provide, in brief, that a license is required of all persons selling at retail commodities for which ceiling prices are established. A license to all retailers engaged in resale of fishery commodities during the period July 5 to July 10, 1943, inclusive, is automatically granted so it is not necessary for any such retailer to apply for it. Other retailers will be automatically licensed upon approval of a mark-up method as outlined in section 3 (c). All sellers may later be required to register. The license may be suspended for violation in connection with the sale of any commodity for which ceiling prices are established. No person whose license is suspended may sell any such commodity during the period of suspension.

Article III—Miscellaneous Provisions

SEC. 15. Petitions for amendment. Any person seeking an amendment of any provision of this regulation may file a petition for amendment in accordance with the provisions of Revised Procedural Regulation No. 1³ issued by the Office of Price Administration.

SEC. 16. Definitions. "Style or form" in this regulation means the various stages at which fresh fish or seafood may be processed by producers and wholesalers and by the retailer for the consumer such as scaled, headed, gutted, steaks, slices, fillets, etc., and includes fish sold in the round or drawn on a gross weight basis and processed at the order of the customer without added compensation.

Effective date. This regulation shall become effective July 22, 1943.

NOTE: The reporting and record keeping provisions of this regulation are approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

Issued this 20th day of July 1943.

PRENTISS M. BROWN,
Administrator.

² 8 F.R. 3096, 3849, 4347, 4486, 4724, 4971, 4848, 6047, 6962; 8511, 9025.

³ 7 F.R. 8961; 8 F.R. 3313, 3533, 6173.

¹ 8 F.R. 4132, 5987, 7662.

rosefish fillets, and shrimp. It is estimated that stocks of haddock and rosefish fillets were approximately 85 percent below those of June 1 a year ago.

Stocks of mild-cured salmon which totaled 837,000 pounds on June 1 were 74 percent below holdings of a year ago. This is far below the 5-year average for this date of approximately 3 million pounds.

Holdings of Fishery Products in the United States

Item	June 1, 1943 Pounds	June 1 compared with			May 1, 1943 Pounds	June 15, 1942 Pounds	5-yr. av. June 15 Pounds
		May 1, 1943 Percent	June 15, 1942 Percent	5-yr. av. June 15 Percent			
Frozen fish and shellfish:							
Total holdings	34,388,000	+ 61	- 46	-35	21,371,000	63,411,000	53,198,000
<u>Important Items:</u>							
Croakers	1,067,000	+	- 44	-27	76,000	1,905,000	1,468,000
Filletts:							
Cod	1,013,000	+ 96	- 63	-49	517,000	2,761,000	1,987,000
Haddock	712,000	- 19	- 89	-83	877,000	6,555,000	4,294,000
Rosefish	461,000	+ 31	- 85	-83	352,000	2,990,000	2,766,000
Flounders	890,000	+190	- 36	+14	266,000	1,267,000	727,000
Halibut	4,606,000	+303	- 43	-37	1,144,000	8,096,000	7,261,000
Herring, sea	3,149,000	+ 88	+154	+63	1,677,000	1,242,000	1,936,000
Mackerel	1,163,000	+122	- 44	-54	524,000	2,092,000	2,507,000
Sablefish	611,000	- 44	- 62	-30	1,095,000	1,587,000	870,000
Salmon	772,000	- 11	- 68	-62	867,000	2,377,000	2,031,000
Scup	731,000	+	+ 1	+63	30,000	725,000	449,000
Shad and shad roe	907,000	+110	+ 15	+36	431,000	786,000	668,000
Smelt	505,000	- 28	- 60	-63	697,000	1,252,000	1,356,000
Whiting	1,741,000	+ 58	- 52	-32	1,104,000	3,654,000	2,575,000
Shrimp	1,868,000	+ 54	- 57	*	1,213,000	4,322,000	*
<u>Cured fish:</u>							
Herring, cured	13,950,000	+ 71	- 16	-31	8,142,000	16,550,000	20,149,000
Salmon, mild-cured	837,000	- 57	- 74	-73	1,943,000	3,217,000	3,052,000

*Data not available.

TWENTY-TWO MILLION POUNDS OF FISHERY PRODUCTS FROZEN DURING MAY

Freezings of fishery products during May as reported by domestic freezers totaled 21,914,000 pounds, an increase of 120 percent over the previous month, according to information published in Current Fishery Statistics No. 70 by the Fish and Wildlife Service. Although it is not possible to make an exact comparison with a year ago due to the change in the date for reporting cold-storage statistics from the 15th to the first of the month, it is estimated that the May freezings are about equal to those of the similar period of last year. Freezings of four items, halibut, sea herring, shrimp, and cod fillets, accounted for 39 percent of the total quantity frozen. Substantial increases were evident in the freezings of each of these items except halibut.

Freezings of Fishery Products in United States Cold-storage Plants (Figures are for the month ending on the date indicated)

Item	June 1, 1943 Pounds	June 1 compared with			May 1, 1943 Pounds	June 15, 1942 Pounds	5-yr. av. June 15 Pounds
		May 1, 1943 Percent	June 15, 1942 Percent	5-yr. av. June 15 Percent			
Total fish and shellfish	21,914,000	+120	- 14	- 5	9,958,000	25,459,000	22,981,000
<u>Important Items:</u>							
Croakers	921,000	+	+ 72	+ 32	1,000	537,000	698,000
Filletts:							
Cod	1,266,000	+127	+ 97	+129	558,000	643,000	553,000
Haddock	1,040,000	- 6	- 65	- 49	1,102,000	2,954,000	2,054,000
Flounders	746,000	+372	- 9	+112	158,000	824,000	352,000
Halibut	4,010,000	+393	- 23	+ 4	813,000	5,219,000	3,862,000
Herring, sea	1,895,000	+ 71	+728	+217	1,106,000	229,000	597,000
Mackerel	870,000	+	- 40	- 38	63,000	1,448,000	1,399,000
Scup	702,000	+	+ 260	+462	10,000	195,000	125,000
Shad and shad roe	670,000	+270	+283	+468	181,000	175,000	118,000
Whiting	1,005,000	+231	- 73	- 62	304,000	3,769,000	2,645,000
Shrimp	1,333,000	+304	+ 34	*	330,000	995,000	*

*Data not available.

COLD-STORAGE HOLDINGS IN BOSTON JUMP 150 PERCENT IN JUNE

Due largely to greatly increased holdings of frozen mackerel, stocks of frozen fish in Boston on June 30 were 150 percent above five weeks earlier. According to the Service's Market News office in Boston, squid, haddock fillets, and sea herring also were held in increased quantities. Despite the enlarged holdings, the total was 27 percent below that for June 24, 1942.

Item	Boston Cold-storage Holdings				June 24, 1942
	June 30, 1943	June 30, 1943 compared with May 26, 1943		May 26, 1943	
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	8,175,000	+ 149	- 27	3,279,000	11,253,000
<u>Important Items:</u>					
<u>Fillets:</u>					
Cod	328,000	+ 37	- 73	239,000	1,228,000
Flounder	109,000	+ 110	- 27	52,000	149,000
Haddock	488,000	+ 223	- 87	151,000	3,786,000
Mackerel	143,000	+1688	*	8,000	*
Follock	92,000	+ 51	- 71	61,000	322,000
Rosefish	82,000	+ 356	- 85	18,000	541,000
Flounders and sole	147,000	+ 213	+ 234	47,000	44,000
Herring, sea	1,811,000	+ 21	+2347	1,494,000	74,000
Mackerel	1,757,000	+1155	+ 52	140,000	1,158,000
Smelt	238,000	+ 51	- 50	158,000	473,000
Scallops	75,000	+ 159	+ 10	29,000	68,000
Shrimp	99,000	+ 98	- 51	50,000	200,000
Squid	715,000	+ 189	+1390	247,000	48,000

*Not listed separately prior to December 1942.

NEW YORK COLD-STORAGE PLANTS INCREASE HOLDINGS IN JUNE

Holdings of frozen fishery products in New York cold-storage warehouses totaled 5,416,000 pounds on June 24, according to the Service's Fishery Market News office in that city. Although this was an increase of 40 percent over stocks held on May 27, it was 10 percent below the 6,009,000 pounds in storage one year earlier. Increases over May 27 stocks were general for most of the important species, with greatest gains occurring in mackerel, whiting, and flounders. As compared with June 25 last year, there were large increases in flounders, shad, and buffalofish and carp, which, however, were offset by decreases in stocks of halibut, salmon, and whitefish.

Item	New York Cold-storage Holdings				June 25, 1942
	June 24, 1943	June 24, 1943 compared with May 27, 1943		May 27, 1943	
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	5,416,000	+ 40	- 10	3,880,000	6,009,000
<u>Important Items:</u>					
Buffalofish and carp	222,000	- 3	+ 59	229,000	140,000
Butterfish	258,000	+ 83	- 11	141,000	290,000
Flounders, sole, etc.	368,000	+123	+179	165,000	132,000
Halibut	99,000	+ 16	- 33	85,000	147,000
Herring, sea	131,000	+ 15	+ 24	114,000	106,000
Mackerel	520,000	+256	+ 9	146,000	476,000
Sablefish	208,000	- 16	+ 7	248,000	195,000
Salmon	139,000	+114	- 70	65,000	470,000
Scup (porgy)	355,000	+ 60	+ 16	222,000	305,000
Shad	481,000	+ 15	+172	419,000	177,000
Sturgeon	221,000	+ 15	+ 5	192,000	210,000
Whitefish	145,000	- 43	- 47	255,000	273,000
Whiting	264,000	+222	- 12	82,000	301,000
Lobster tails, spiny	113,000	+ 69	- 28	67,000	157,000
Shrimp	356,000	+ 30	+ 12	273,000	319,000

CHICAGO COLD-STORAGE HOLDINGS GAIN 29 PERCENT DURING JUNE

Reports of the Service's Market News office in Chicago show that a 29 percent increase occurred in the cold-storage holdings of frozen fish and shellfish in that city during the

four weeks ending June 24. Increased holdings of shrimp and halibut accounted for the major part of the increase. Virtually all important items were substantially below the holdings of a year earlier. The total stocks carried on June 24, 1943, being only three-fifths as large.

Chicago Cold-storage Holdings

Item	June 24, 1943	June 24, 1943 compared with		May 27, 1943	June 25, 1942
		May 27, 1943	June 25, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	2,999,000	+ 29	- 39	2,333,000	4,893,000
<u>Important Items:</u>					
Blue pike and sauger	174,000	+ 27	- 47	137,000	331,000
Lake herring	60,000	+100	- 78	30,000	271,000
Lake trout	35,000	- 41	- 79	59,000	170,000
Pickeral (jacks)	90,000	+ 1	+181	89,000	32,000
Whitefish	223,000	+ 2	- 35	219,000	344,000
Yellow pike	50,000	- 18	- 38	61,000	81,000
<u>Fillets:</u>					
Cod	65,000	- 26	- 61	88,000	168,000
Haddock	77,000	+ 17	- 69	66,000	246,000
Rosefish	139,000	+ 53	- 53	91,000	298,000
Halibut	241,000	+ 58	- 30	153,000	343,000
Whiting	125,000	+ 6	- 27	118,000	172,000
Shrimp	424,000	+130	- 33	184,000	632,000

CANADIAN COLD-STORAGE HOLDINGS 35 PERCENT LESS THAN YEAR AGO

Canadian cold-storage holdings on July 1 totaled 16,584,000 pounds of frozen fresh fish and 918,000 pounds of frozen smoked fish, according to a preliminary report furnished by the Dominion Bureau of Statistics. This represented a decline of 35 percent in holdings of frozen fresh fish and 31 percent in frozen smoked fish as compared with the previous year. A reduction of more than 5.2 million pounds in sea herring and 1.9 million pounds in halibut stocks account for the major portion of the decline.

Canadian Cold-storage Holdings

Item	July 1, 1943	July 1 compared with		June 1, 1943	July 1, 1942
		June 1, 1943	July 1, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	16,584,000	+ 15	- 35	14,474,000	25,690,000
<u>Important Items:</u>					
<u>Cod:</u>					
Whole	1,572,000	+ 6	+ 97	1,478,000	799,000
Fillets	3,558,000	+ 50	+ 31	2,367,000	2,718,000
<u>Haddock:</u>					
Whole	857,000	+244	+312	249,000	208,000
Fillets	373,000	- 13	- 39	429,000	614,000
Salmon	595,000	+ 41	- 67	422,000	1,784,000
Sea herring	1,097,000	- 67	- 83	3,319,000	6,319,000
Halibut	3,940,000	+ 27	- 33	3,109,000	5,907,000
Mackerel	1,149,000	+227	- 47	351,000	2,187,000
Whitefish	615,000	+ 6	- 57	580,000	1,442,000
<u>Frozen smoked fish</u>					
Total holdings	918,000	- 19	- 31	1,128,000	1,334,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	693,000	- 18	- 29	844,000	981,000
Sea herring kippers	111,000	- 20	- 16	138,000	132,000

CANADIAN HALIBUT FREEZINGS DURING JUNE 61 PERCENT BELOW YEAR AGO

Freezings of fishery products by Canadian freezers during June were 31 percent less than the same month the preceding year, according to preliminary data furnished by the Dominion Bureau of Statistics. During June, 8,912,000 pounds of fresh fish were frozen as compared with 12,877,000 pounds a year ago. The major items frozen during the month were cod fillets and halibut. Freezings of halibut were 61 percent below those of June 1942.

Freezings of Fishery Products in Canadian Cold-storage Plants

Item	June 1943	June compared with		May 1943	June 1942
	Pounds	May 1943	June 1942	Pounds	Pounds
		Percent	Percent		
<u>Frozen fresh fish</u>					
Total freezings	8,912,000	- 1	- 31	8,967,000	12,877,000
<u>Important Items:</u>					
Cod:					
Whole	405,000	- 8	+ 36	438,000	297,000
Fillets	2,906,000	+ 20	+ 20	2,420,000	2,420,000
Haddock:					
Whole	622,000	+ 1169	+ 471	49,000	109,000
Fillets	477,000	+ 251	- 32	136,000	706,000
Salmon	456,000	+ 870	- 24	47,000	597,000
Halibut	1,521,000	- 34	- 61	2,311,000	3,911,000
Mackerel	582,000	+ 102	- 75	288,000	2,357,000
<u>Frozen smoked fish</u>					
Total freezings	790,000	- 18	- 5	966,000	828,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	633,000	- 26	*	858,000	636,000
Finnan haddie	78,000	+ 66	- 37	47,000	123,000
Sea herring kippers	74,000	+ 21	+ 10	61,000	67,000

*A decrease of less than one-half percent.

COLD STORAGE SPACE CONTROLLED

To assure adequate cold-storage space for foods that will spoil unless kept at low temperatures, the War Food Administration announced July 31 a list of foods which can no longer be stored in refrigerated warehouses. No fishery products were included in the list.

The WFA also has restricted advance space reservations in an effort to prevent cold storage facilities from lying idle because of future commitments. War Food Administration officials stated that the action represents a joint effort of Government and the industry to do everything possible to see that no foods which have been produced will spoil through improper care. Representatives of the cold storage industry and the various agencies of Government which have any interest in storage space have concurred in the necessity for taking this action.

Cold-storage space, normally tight in the period from mid-July through mid-September, is even more short this year because of (1) the increased production and storage of eggs, (2) the storage of a considerable quantity of the early crop of Irish potatoes in order to minimize the loss of this crop, (3) the increase in the slaughter of livestock and the effort to build up reasonable stocks of meat supplies, (4) the forthcoming apple harvest, and (5) the large stocks of butter which the Government is accumulating now to provide for winter war needs. Advance reservations for space, WFA officials pointed out, have helped to create an artificial shortage on top of the tight storage situation resulting from the larger production and into-storage movement of many perishable foods.

The action--contained in Food Distribution Order No. 70 and Director Food Distribution Order 70.1, effective August 3--applies to all public cold-storage warehouses, cold-storage houses operated by meat packing plants, and cold-storage houses usually known as apple houses, but not to refrigerated storage space in wholesale and retail stores. The following definitions are used in the orders:

The term "refrigerated storage facility" means any artificially cooled storage space of more than 10,000 cubic feet capacity (not operated as a part of an established wholesale

or retail food business, hotel, or other establishment where persons are housed or fed, and not including that portion of the refrigerated storage facility occupied by individual lockers having a capacity of less than twenty-five cubic feet.)

The term "net piling space" means the space available for the storage of commodities; i.e., the space inside rooms measured from wall to wall and floor to ceiling, minus the actual space provided for ventilation outside of the piling space and space occupied by coils, aisles, posts, and for proper clearance of ceiling sprinklers.

The term "freezer space" means any space in a refrigerated storage facility held at a temperature of 29 degrees Fahrenheit or lower.

The term "cooler space" means any space in a refrigerated storage facility held at a temperature between 30 and 50 degrees Fahrenheit.

Canned and Cured Fish Trade

CALIFORNIA TUNA PACK 49 PERCENT GREATER THAN YEAR AGO

The production of canned tuna by California packers during May amounted to 191,497 standard cases, according to a report issued by the California Division of Fish and Game. This exceeded the pack of the previous month by 47 percent and was 13 percent greater than the same month a year ago. The total production of all species during the first five months of the current year was 49 percent greater than in the similar period of 1942. Substantial increases were reported in the pack of tuna flakes. Approximately 21 percent of the current pack consisted of flakes compared with 6 percent during the five-month period of 1942.

The mackerel pack, however, was one of the smallest in a number of years. During the first five months of 1943, a total of 93,761 standard cases were packed, 13 percent less than in the same period of 1942.

California Pack of Tuna and Mackerel--Standard Cases^{1/}

Item	May 1943	April 1943	May 1942	Five months ending with May	
	Cases	Cases	Cases	1943 Cases	1942 Cases
Tuna:					
Albacore	-	-	-	2,852	399
Bonito	1,516	1,068	1,589	5,354	6,036
Bluefin	33,145	9,208	64,418	45,625	64,461
Striped	24,890	22,273	12,844	82,117	29,307
Yellowfin	84,483	64,661	80,223	237,987	196,115
Yellowtail	5,562	5	4,298	5,734	8,377
Flakes	39,253	32,508	5,334	102,133	18,679
Tonno style	2,708	586	1,217	3,294	1,217
Total	191,497	130,309	169,923	485,095	324,591
Mackerel	557	7	755	93,761	107,440

^{1/} Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

1942-43 SHRIMP PACK 15 PERCENT UNDER PREVIOUS SEASON

The 1942-43 shrimp packing season, beginning July 1, 1942, ended June 30, 1943 with the 39 canneries in the Gulf and South Atlantic Area, which operated under the Seafood Inspection Service of the U. S. Food and Drug Administration, packing 581,611 standard cases of wet and dry shrimp, according to the Service's Fishery Market News office in New Orleans. This was a decrease of 15 percent below the 685,526 standard cases packed during the 1941-42 season and 30 percent under the average for the previous five seasons. The season's pack consisted of 575,261 cases, or 99 percent, in tin and the remainder in glass. Of the total pack 560,389 standard cases, or 96 percent, were "wet pack" and 21,222 cases, or 4 percent, "dry pack". An average of 68 pounds of raw shrimp was required per standard case packed. The June pack amounted to 10,355 standard cases, 17 percent below the previous month, and 60 percent below the pack for June last year.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

M O N T H			S E A S O N		
1943	1943	1942	1942-43	1941-42	5-yr. average
May 29-June 30	May 2-29	May 31-June 30	July 1-June 30	July 1-June 30	July 1-June 30
10,355	12,482	26,053	581,611	685,526	834,295

*All figures on basis of new standard case - 48 No. 1 cans with 7 oz. per can in the wet pack and $6\frac{1}{2}$ oz. per can in the dry pack.

Quotations for canned shrimp in the usual wholesale quantities in plain No. 1 standard tins, f.o.b. point of production, were reported by Gulf Coast packers as follows:

Canned Shrimp Prices--Per Dozen Tins

Item	July 1, 1943*		Feb. 2, 1943*		July 1, 1942**	
	Wet Pack	Dry Pack	Wet Pack	Dry Pack	Wet Pack	Dry Pack
Broken	-	-	\$2.45	\$2.55	-	-
Small	\$2.70	No quotation	2.70	2.80	\$2.10-2.30, few	2.05 2.10-2.30
Medium	2.80	" "	2.80	2.90	2.20-2.30, few	2.15 2.20-2.30
Large	2.95	" "	2.95	3.05	2.30-2.40, few	2.25 2.30-2.40
Jumbo	3.05	" "	3.05	3.15	2.40-2.60	2.40-2.60

*7 oz. net wt. for wet pack and $6\frac{1}{2}$ oz. net wt. for dry pack.

**5-3/4 oz. net wt. for wet pack and 5 oz. net wt. for dry pack.

Note:--Maximum prices were established by OPA in MPR 311, effective February 2, 1943.

OFFERS OF CANNED SHRIMP PERMITTED UNTIL SEPTEMBER 15

On July 15, in Announcement No. FSC-1509, Canned Shrimp, Supplement No. 1, the Food Distribution Administration stated that offers of Canned Shrimp on Form SCP-1509 (Fishery Market News, June, p. 49) may be submitted at any time prior to September 15, 1943, to the Special Commodities Branch, Food Distribution Administration, Washington 25, D. C.

SUN-DRIED SHRIMP PRICES FIXED BY OPA

Cents-per-pound maximum prices for sun-dried shrimp were established July 5 by the Office of Price Administration. Sun-dried shrimp, produced only in the State of Louisiana and sold principally to the Oriental trade in this country and Hawaii, are the shrimp that are too small for canning, freezing, or selling fresh.

The maximum prices established--35 cents a pound on the platform and 42 cents a pound packaged--represent a roll-back from the inflated level to which prices have risen this year. The industry is not large--1940 saw a total domestic production of 2,069,122 pounds.

The new maximum prices are f.o.b. shipper's platform in the first instance and f.o.b. shipping point nearest the packer's warehouse in the second. The action was taken through Maximum Price Regulation No. 419 (Sun-Dried Shrimp) and became effective July 10, 1943.

Since retail maximum prices for processed fish are set under OPA's fixed mark-up regulations, the roll-back in processor prices will be passed on to the ultimate consumer. The regulation requires the processor to notify wholesalers and retailers that they must recalculate their prices on the basis of the new maximum prices.

When used in this maximum price regulation the term "Packaged sun-dried shrimp" means platform sun-dried shrimp which have been repacked for sale in containers customary to the trade.

"Packer" means a person who repacks platform sun-dried shrimp for sale in containers customary to the trade; he is also known as a "buyer" or "dealer".

"Platform sun-dried shrimp" means shrimp which have been cooked in brine, sun treated, shells and heads removed, and packed for shipment in containers for further packaging by a packer.

"Processor" means a person who packs platform sun-dried shrimp for pick-up by the packer; he is also known as a "drier."

"Sun-dried shrimp" means shrimp of the genera Peneus setiferus and Peneus brasiliensis which have been cooked in brine, sun treated, shells and heads removed, and packed for shipment in containers customary to the trade.

LABELING OF TUNA CANNED IN CERTAIN OILS EXPLAINED BY FOOD AND DRUG

Excerpts from a trade letter issued July 7 by the Food and Drug Administration follow:

A number of packers have advised us that they anticipate being unable to obtain constant supplies of cottonseed oil during the coming packing season and have requested our comments on various methods of labeling the product packed this season. Our replies were essentially as follows:

(1) Labels reading "Packed in Cottonseed Oil" should not be used on a product which is packed in another oil.

(2) If constant supplies of a single oil or blend of oils is expected to be available, the label should read, for instance, "Packed in Corn Oil" or "Packed in Corn and Soybean Oils".

(3) If it is anticipated that the supplies of oils will vary during the season, no objection will be taken during this emergency period to the temporary use of such a designation as "Packed in Cottonseed and/or Corn and/or Soybean Oils" or "Packed in Salad Oil (Cottonseed and/or Corn and/or Soybean)".

(4) If the emergency facing any one packer is such that he cannot predict whether he can limit his pack to one or more of three oils we would not, for the period of his emergency, take exception to the broader term "Vegetable Oil".

We doubt, however, that cases will arise where none of the oils named on a label will be available, hence we do not anticipate at this time that there will be any need to resort to the statement under (4) above.

CANNED PACIFIC MACKEREL AND CANNED PACIFIC HORSE MACKEREL OFFERS REQUESTED

The Food Distribution Administration stated July 8 in Announcement No. FSC-1547, that it will now purchase through the FSCC canned Pacific mackerel and canned Pacific horse mackerel and will receive offers for the sale of these products pursuant to Food Distribution Order No. 44 on Form SCP-1547, Canned Pacific Mackerel and Canned Pacific Horse Mackerel - Offer of Sale. One contract will cover the entire quantity purchased to be delivered to Government Agencies and only one contract number will be assigned each canner for his entire operation.

Offers may be submitted at any time prior to December 1, 1943, to the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., in an original and four (4) completely executed copies on Form SCP-1547. Acceptance will be made by FSCC within fifteen (15) days after the date of execution of the offer.

Form SCP-1547 - Offer of Sale, provides that canned Pacific mackerel and canned Pacific horse mackerel delivered to FSCC shall be packaged in Type V3c or V3s cases meeting specifications as described in "Export Packaging Specifications", FSC-1742-C. If packers have on hand an inventory of cases from the 1942 packing season meeting specifications for Type A-2 or C-1 wood cases as described in "Export Packaging Specifications", FSC-1539-C, special arrangements for the purchase of a limited quantity of canned mackerel packaged in such cases may be made on written request received prior to, or when Offer of Sale, Form SCP-1547 is submitted.

Further details with respect to this program of purchase may be obtained by communicating with C. L. Moore of the Washington office whose telephone number is Republic 4142, Ex-

tension 3559. Questions pertaining to shipping should be referred to the Transportation and Warehousing Branch, Food Distribution Administration, Washington 25, D. C., or Shipping Representative, Food Distribution Administration, San Francisco, California. Excerpts from Form SCP-1547 follow:

1. QUANTITY: The seller agrees to deliver to FSCC the seller's quota of fish permitted to be delivered to Government Agencies under the provisions of Food Distribution Order No. 44, dated April 1, 1943, (8 F.R. 4227) or any amendments thereto.

2. PRICES: The price to be paid to us for fish delivered to FSCC hereunder shall be as follows:

(a) The ceiling price established by the Office of Price Administration and applicable to sales by us which is in effect on the date of delivery shall prevail for the appropriate species, can size, pack and grade, less one-quarter of one percent ($\frac{1}{4}\%$) of such ceiling price to cover normal swell allowance. Provided that if, on the date of actual delivery by us of any part of the fish to be delivered hereunder, there is in effect a ceiling price established by the Office of Price Administration and applicable to sales of fish to Government Agencies, such ceiling price applicable to sales to Governmental Agencies shall prevail with respect to the quantity of fish so delivered.

A discount of one and one-half percent ($1\frac{1}{2}\%$) of the total amount of each claim, prior to deduction of one-quarter of one percent ($\frac{1}{4}\%$) swell allowance, shall be deducted by the FSCC for payment by check dated within ten (10) days from the date of receipt by the designated Regional Fiscal Office of the FSCC of properly executed and documented claim.

(c) If cans are inside and outside enameled, the applicable price determined pursuant to (a) above, shall be increased at the appropriate following rate:

48/300 \$0.060 per case

48/1 Oval \$0.096 per case

3. DELIVERY: The seller, within sixty (60) days after packing a sufficient quantity of fish to yield at least a minimum carload, as prescribed by the Office of Defense Transportation, shall, after inspection, tender such lot for delivery to FSCC on Form SCP-1547-A "Notice of Tender of Delivery". It is understood that within ten (10) days after receipt of seller's "Notice of Tender of Delivery" the FSCC will issue or cause to be issued shipping instructions for prompt delivery and seller will deliver fish in accordance with shipping instructions. Seller agrees to deliver fish f.o.b. cars or trucks, at the option of FSCC, at the shipping point or points indicated in his tender of delivery.

4. SPECIFICATIONS: Seller agrees that the fish delivered hereunder shall meet the following specifications:

Fish shall be firm, of good appearance, well cleaned, practically unbroken and practically free from objectionable material. Cans shall be packed as full as practicable. The average net content of the No. 300 (300 x 407) can or the No. 1 oval can shall be not less than 15 oz. If other sizes of cans are used, the net content shall be in the same proportion as the relative size of the can. Salt or salt brine shall have been added to the can.

A lot will be considered as meeting specifications if not more than one-sixth of the containers in a lot fail, but not materially, in some respect to meet requirements of these specifications.

Definitions: For the purpose of these specifications, the following shall apply:

(a) The term "net content" means the total weight of the fish and liquid in the can.

(b) The term "well cleaned" means that the fish shall have the head and tail removed, shall be free from entrails and the blood sac along the backbone shall have been punctured to allow drainage of blood.

(c) The term "materially" means failing to meet requirements of the Federal Food, Drug and Cosmetic Act as amended.

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto.

5. INSPECTION: Inspection of the fish must be made by the Food Distribution Administration of the War Food Administration, or its designee, prior to issuance by seller of "Notice of Tender of Delivery". The cost of inspection, including furnishing samples and issuing certificates of inspection, will be borne by seller.

6. PACKAGING AND MARKING: Cans: If cans are manufactured from tinplate lighter than 1.25 hot dipped plate, the inside and outside of such cans will be enameled. Cans shall be sound and clean, free from rust and serious dents.

Labels: Cans will be labeled with seller's regular commercial labels.

Cases: Cases will be Type V3c or V3s, as described in "Export Packaging Specifications", FSC-1742-C, and not to exceed Type A-2 Cases and Type C-1 wood Cases as described in "Export Packaging Specifications", FSC-1539-C, unless otherwise specifically directed by FSCC.

Marking: Each case shall be marked to show the name of seller, commodity, contract number, net weight of cans and number of cans per case, and a legend which may be prescribed by FSCC.

CANNED PILCHARD OFFERS REQUESTED BY FDA

The Food Distribution Administration stated July 8 in Announcement No. FSC-1548, that it will now purchase through the FSCC canned pilchards and will receive offers for the sale of this product pursuant to Food Distribution Order No. 44 on Form SCP-1548, Canned Pilchards - Offer of Sale. One contract will cover the entire quantity purchased to be delivered to Government Agencies and only one contract number will be assigned each canner for his entire operation.

Offers may be submitted at any time prior to December 1, 1943, to the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., in an original and four (4) completely executed copies on Form SCP-1548. Acceptance will be made by FSCC within fifteen (15) days after the date of execution of the offer.

Form SCP-1548, Offer of Sale, provides that canned pilchards delivered to FSCC shall be packaged in Type V3c or V3s cases meeting specifications as described in "Export Packaging Specifications", FSC-1742-C. If packers have on hand an inventory of cases from the 1942 packing season meeting specifications for Type A-2 fiber cases or Type C-1 wood cases as described in "Export Packaging Specifications", FSC-1539-C, special arrangements for the purchase of a limited quantity of canned pilchards packaged in such cases may be made on written request received prior to, or when Offer of Sale, Form SCP-1548 is submitted.

It is requested that wherever possible canned pilchards for delivery on FSCC contracts shall be packed in tomato sauce, but canned pilchards packed natural style will be accepted.

When tomato sauce is used, No. 1 oval and No. 300 (300 x 407) cans shall have added at the time of packing not less than $1\frac{1}{2}$ oz. of tomato sauce having a specific gravity of not less than 1.06 before the addition of salt and spices, except that tomato sauce of a lower specific gravity may be used provided sufficient additional sauce is added so that the total amount of tomato solids of the lower specific gravity of tomato sauce shall be equal to the total amount of tomato solids in $1\frac{1}{2}$ oz. of tomato sauce having a specific gravity of 1.06 before the addition of salt and spices.

There shall be added to a smaller or larger size container an amount of tomato sauce proportionate to that added to the No. 1 size can. Tomato sauce shall be made from whole ripe tomatoes and may have added salt and spices but no sugar, and must comply with the applicable requirements of the Federal Food, Drug, and Cosmetic Act as amended. At time of cut-out tomato sauce shall be of good consistency and not excessively oily.

Further details with respect to this program of purchase may be obtained by communicating with C. L. Moore of the Washington office whose telephone number is Republic 4142, Ex-

tension 3559. Questions pertaining to shipping should be referred to the Transportation and Warehousing Branch, Food Distribution Administration, Washington 25, D. C., telephone Republic 4142, Extension 4197, or Shipping Representative, Food Distribution Administration, San Francisco, California. Excerpts from Form SCP-1548 follow:

1. QUANTITY: The seller agrees to deliver to FSCC the seller's quota of fish permitted to be delivered to Government Agencies under the provisions of Food Distribution Order No. 44, dated April 1, 1943, (8 F.R. 4227), or any amendments thereto.

2. PRICES: The price to be paid to us for fish delivered to FSCC hereunder shall be as follows:

(a) The ceiling price established by the Office of Price Administration and applicable to sales by us which is in effect on the date of delivery shall prevail for the appropriate species, can size, pack and grade, less one-half of one percent ($\frac{1}{2}\%$) of such ceiling price to cover normal swell allowance. Provided that if, on the date of actual delivery by us of any part of the fish to be delivered hereunder, there is in effect a ceiling price established by the Office of Price Administration and applicable to sales of fish to Governmental Agencies, such ceiling price applicable to sales to Governmental Agencies shall prevail with respect to the quantity of fish so delivered.

A discount of one and one-half percent ($1\frac{1}{2}\%$) of the total amount of each claim, prior to deduction of one-half of one percent ($\frac{1}{2}\%$) swell allowance, shall be deducted by the FSCC for payment by check dated within ten (10) days from the date of receipt by the designated Regional Fiscal Office of the FSCC of properly executed and documented claim.

(c) If cans are inside and outside enameled, the applicable price determined pursuant to (a) above shall be increased at the appropriate following rate:

48/1 oval	\$0.096	per case	96/8 oz.	\$0.082	per case
48/300	0.060	per case	100/5 oz.	0.080	per case
48/1 oblong	0.060	per case	100/1	0.075	per case

3. DELIVERY: The seller, within sixty (60) days after packing a sufficient quantity of fish to yield at least a minimum carload, as prescribed by the Office of Defense Transportation, shall, after inspection, tender such lot for delivery to FSCC on Form SCP-1547-A, "Notice of Tender of Delivery". It is understood that within ten (10) days after receipt of seller's "Notice of Tender of Delivery" the FSCC will issue or cause to be issued shipping instructions for prompt delivery and seller will deliver fish in accordance with shipping instructions. Seller agrees to deliver fish f.o.b. cars or trucks, at the option of FSCC, at the shipping point or points indicated in his tender of delivery.

4. SPECIFICATIONS: Seller agrees that the fish delivered hereunder shall meet the following specifications:

Fish shall be firm, of good appearance, well cleaned and practically unbroken. Cans shall be packed as full as practicable. In round cans the length of the fish shall be packed parallel to the side of the can; in oval and other flat type cans the length of the fish shall be packed parallel to the bottom of the can. The average net content of the No. 300 (300 x 407) can or the No. 1 oval can shall be not less than 15 oz. and shall contain not more than twelve nor less than four fish. If other sizes of cans are used, the net content shall be in the same proportion as the relative size of the can. The fish shall be packed natural or with added oils or sauces as may be specified by FSCC.

A lot will be considered as meeting specifications if not more than one-sixth of the containers in a lot fail, but not materially, in some respect, to meet the requirements of these specifications.

Definitions: For the purpose of these specifications, the following definitions shall apply:

(a) The term "natural" means without the addition of any condiments except brine or salt, but may have added oil of the same species of fish.

- (b) The term "net content" means the total weight of the fish and liquid in the can.
- (c) The term "well cleaned" means that the heads shall be removed, the fish shall be practically free from scales (i.e., scales shall not cover more than ten percent (10%) of the surface area) and shall be practically free from entrails.
- (d) The term "materially" means failing to meet requirements of the Federal Food, Drug and Cosmetic Act.

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto.

5. **INSPECTION:** Inspection of the fish must be made by the Food Distribution Administration of the War Food Administration, or its designee, prior to issuance by seller of "Notice of Tender of Delivery". The cost of inspection, including furnishing samples and issuing certificates of inspection, will be borne by the seller.

6. **PACKAGING AND MARKING:** Cans: If cans are manufactured from tin plate lighter than 1.25 hot dipped plate, the inside and outside of such cans shall be enameled. Cans shall be sound and clean, free from rust and serious dents.

Labels: Cans shall be labeled with seller's regular commercial labels. All cans shall be labeled "Pilchards" unless otherwise specifically directed by FSCC.

Cases: Cases shall be type V3s or V3c as described in "Export Packaging Specifications", FSC-1742-C, and not to exceed _____ Type A-2 fiber Cases and _____ Type C-1 wood cases as described in "Export Packaging Specifications", FSC-1539-C, unless otherwise directed by FSCC.

Marking: Each case shall be marked to show the name of the seller, commodity contract number, net weight of cans and number of cans per case, and a legend which may be prescribed by FSCC.

ALASKA SALMON PACK 3,196,000 CASES TO JULY 31

Reports tabulated to July 31 by the Seattle office of the Service's Division of Alaska Fisheries show that to that date 3,195,539 standard cases of salmon had been packed in Alaska. This total included the final 1943 figures for the Western District and partial-season returns from Central and Southeastern areas.

The red salmon pack of the Western District, most of which is canned in Bristol Bay, was 196 percent greater than last year. It constituted 70 percent of the entire pack of red salmon and 40 percent of the pack of all species to July 31.

Alaska Salmon Pack to and including July 31, 1943

District	Canneries Operated	Red	Pink	Chum	Coho	King	Total
Western	13	1,291,037	54	39,601	148	6,169	1,337,009
Central	36	506,684	544,532	127,753	31,642	37,838	1,248,449
Southeastern	27	53,976	220,287	318,930	15,588	1,300	610,081
Total 1943, July 31	76	1,851,697	764,873	486,284	47,378	45,307	3,195,539
All districts--							
1942, Aug. 1	71	745,636	797,875	444,206	88,003	56,546	2,132,266
1941, Aug. 2	109	1,044,284	2,275,149	514,352	123,997	40,498	3,998,280
5-year average, July 31	97	1,373,212	1,253,694	468,452	88,827	38,424	3,222,609
Total pack, 1942	71	905,595	2,799,507	938,165	331,270	40,838	5,015,375
" " , 1941	109	1,147,184	4,620,789	706,845	350,223	40,422	6,865,463
5-year average	97	1,491,595	3,214,194	766,883	253,558	35,601	5,761,831

ALASKA CANNED SALMON CASE REQUIREMENTS UNCHANGED

In letters to members of the Alaska canned salmon industry in April, 1943, the packers' quotas for various types of export cases were set out by the Food Distribution Administration. The letters also advised that where V3 cases were used FSCC labels would be required. A later letter dated July 21 advised that instructions with respect to the use of FSCC labels remain unchanged. Labels supplied by FSCC will be required on all canned salmon packed in V3 cases.

ADDITIONAL CANNED SALMON PRICES FIXED

Dollars-and-cents maximum prices have been established at the canning level for five additional types of canned salmon, and the price of still another type has been rolled back \$2.00 per case, the Office of Price Administration announced July 7. The five additional types are:

		Per Case
Alaska King	1 lb. talls	\$14.00
Alaska Chinook	1 lb. flats	17.60
Coho	$\frac{1}{2}$ lb. flats	5.20
Pink	$\frac{1}{2}$ lb. flats	3.90
Puget Sound Sockeye	$\frac{1}{2}$ lb. flats	6.40

The price for $\frac{1}{2}$ lb. flats of Alaska Chinook is rolled back from \$12.00 to \$10.00 per case. Three of the five new types of salmon now included in the salmon regulation continue already established prices set earlier by OPA on applications from the canners. The other two are priced according to customary trade differentials and will not affect prices at consumer levels.

The \$2.00 roll-back for $\frac{1}{2}$ lb. flats of Alaska Chinook is in line with the usual differentials normal to the industry. It will cause an approximate six cents per can decrease at the consumer level. Under the amendment sufficient time is granted wholesalers and retailers to recalculate their prices to reflect the \$2.00 per case cut. This action is contained in Amendment No. 2, effective July 13, 1943, to Maximum Price Regulation 265 (Sales by Canners of Salmon). Complete prices follow:

Variety	Style of container	Price per case	Variety	Style of container	Price per case
Alaska King	1 lb. talls	\$14.00	Pink	1 lb. talls	\$ 8.00
Alaska Chinook	1 lb. flats	17.60	Pink	1 lb. flats	8.00
Alaska Chinook	$\frac{1}{2}$ lb. flats	10.00	Pink	$\frac{1}{2}$ lb. flats	5.60
Alaska Red	1 lb. talls	15.00	Pink	$\frac{1}{2}$ lb. flats	3.90
Alaska Red	1 lb. flats	15.50	Copper River Sockeye	1 lb. talls	15.00
Alaska Red	$\frac{1}{2}$ lb. flats	10.00	Copper River Sockeye	1 lb. flats	16.00
Coho	1 lb. talls	11.60	Copper River Sockeye	$\frac{1}{2}$ lb. flats	11.00
Coho	1 lb. flats	12.30	Puget Sound Sockeye	1 lb. talls	18.00
Coho	$\frac{1}{2}$ lb. flats	8.00	Puget Sound Sockeye	1 lb. flats	19.00
Coho	$\frac{1}{2}$ lb. flats	5.20	Puget Sound Sockeye	$\frac{1}{2}$ lb. flats	11.40
Chum	1 lb. talls	7.60	Puget Sound Sockeye	$\frac{1}{2}$ lb. flats	6.40
Chum	$\frac{1}{2}$ lb. flats	5.40			

OFFERS OF CANNED SALMON PERMITTED UNTIL SEPTEMBER 15

On July 15, in Announcement No. FSC-1483--Canned Salmon - Continental United States, Supplement No. One, the Food Distribution Administration stated that offers for canned salmon, continental United States, under the above mentioned announcement, may be submitted at any time prior to September 15, 1943. Other terms and conditions of this announcement, (Fishery Market News, May, p. 30 and June, p. 58) dated May 15, 1943, remain unchanged.

FSCC CANNED SALMON LABELS MAY INCLUDE PACKER'S NAME

Canned salmon packers may, if they desire, have their names and addresses imprinted on labels furnished by the Federal Surplus Commodities Corporation in the following manner:

Packed by: (or for)
John Doe Canning Company
Seattle, Washington, U.S.A.

Print size shall not exceed the size of the letters in the phrase "Product of the United States of America" now imprinted on FSCC labels.

SALTED, SMOKED, AND PICKLED FISH OFFERS REQUESTED

The Food Distribution Administration stated July 17 and 22, in Announcement FSC-1565--Salted, Smoked, and Pickled Fish, and Announcement FSC-1573--Salted, Smoked, and Pickled Fish (Foreign), that the purchase of Salted, Smoked, and Pickled Fish through the Federal Surplus Commodities Corporation is contemplated. Offers for the sale of these products were acceptable until July 26 and August 2, respectively.

Approximate quantities to be purchased were as follows:

	<u>FSC-1565</u>	<u>FSC-1573</u>
Salt Brined Split Herring	1,000 barrels	10,000 barrels
Hard Smoked Bloater Herring	6,000 boxes	20,000 boxes

SPECIFICATIONS AND PACKAGING: Fish delivered under FSC-1573 were required to meet the following specifications:

(a) Salt Split Herring packed in salt brine in 200 to 225 pound net weight barrels. Fish shall be split down the belly, entrails removed, heads on, shall be free from rust and not sour along the bone.

(b) Hard Smoked Bloater Herring packed in approximately 18-pound wooden boxes running about 80 to 110 count to the box. Fish must be hard smoked and shall contain no belly burnt, mouldy or broken fish.

Specifications and Packaging applying to FSC-1565 were identical except that the Salt Split Herring and the Hard Smoked Bloater Herring were required to be packed for export to warm countries, and the latter product was required to be 70 to 80 count to the box.

INSPECTION: Sellers under FSC-1573 at their expense shall furnish the FSCC a certificate of inspection for each delivery which certificate shall be final as to quality, weights, and condition of the fish. Such inspection certificate shall be issued by or under the supervision of the Canadian Department of Fisheries or the Newfoundland Fisheries Board or by a person or agency designated by and under the supervision of the Food Distribution Administration, United States Department of Agriculture at Washington 25, D. C.

The inspection certificate under FSC-1565 shall be issued by the Food Distribution Administration, of the War Food Administration, or by a person or agency designated by and under the supervision of that Administration.

NO CHANGE IN CANNED FISH POINT VALUES IN AUGUST

Number 5 of OPA's Official Tables of Trade Point Values for Meat, Fats, Fish, and Dairy Products becomes effective on August 1. This table makes no change in the point values for canned fish from the values in effect in July (Fishery Market News, June, p. 16).

Byproducts Trade

LIVER AND OIL FREIGHT RATE INCREASES SUSPENDED

Proposals to increase certain freight rates on transcontinental shipments of fish livers and oils from fish and sea animals have been temporarily denied by the Interstate Commerce Commission. The proposed changes would affect carload and less than carload shipments, under some circumstances imposing considerable increases in rates. The Commission considers that it appears that the rights and interests of the public would be injuriously affected

by the changes in tariffs and consequently it has postponed the effective dates of the schedules pending the holding of hearings and the forming of conclusive decisions therefrom.

The first proposal--Investigation and Suspension Docket No. 5241--would have placed in effect on July 24 certain new tariffs on carload and less than carload shipments of fish and sea animal oils, including liver oil, from the Pacific Coast to the Middle West and East. The operation of the new schedules has been suspended until February 24, 1944, pending further order of the Commission and a hearing was ordered for August 31, at the ICC offices in Washington, D. C.

The second proposal--Investigation and Suspension Dockets No. 5243 and No. 5248--to have become effective on August 1, 1943, would increase charges on transcontinental shipments of fresh or frozen fish livers in carload lots. The operation of these schedules was suspended until March 1, 1944, pending further order of the Commission, and a hearing was ordered for September 1, in Washington.

No change may be made in existing or proposed rates, charges, regulations, and practices during the period of suspension unless authorized by the Commission.

Note: Both hearings have been postponed to a date to be hereafter fixed and when reassigned will be set at Chicago.

TANK CAR LOADING REVISED BY ODT

The Office of Defense Transportation on July 24 issued two special directions designed to effect more efficient use of tank cars. One (Special Direction ODT 7, Revised 1) prohibits the use of tank cars for the movement of any commodity not included in a list of approximately 250 products designated by the War Production Board as essential to the war, unless such movements are authorized by ODT permits. (Fish or sea animal oil and stearine are included in the list.)

The other (Special Direction ODT 7, Revised 2), effective immediately, requires that tank cars be loaded to certain specific standards of capacity, except as specifically allowed by ODT permits. Essentially, the maximum-loading direction, which will become effective July 31, requires loading in the dome of the tank car with a resulting increase in capacity of three to five barrels.

PRESSED FISH OIL PRICE INCREASED

Cents-per-pound maximum prices for pressed fish oil delivered in tank cars have been increased to permit processors to continue to manufacture the product needed by vital war industries, the Office of Price Administration announced July 6.

Because of increased costs of crude oil from which this oil is pressed, profits to processors were wiped out, resulting in a drastic decline of production.

The action sets the price at 12.25 cents per pound delivered. At present, the maximum price for pressed fish oil is fixed at the highest price on October 1, 1941, or 111 percent of the highest price on November 26, 1941. The increase permitted in Amendment No. 36 to Revised Price Schedule No. 53 allows a small margin of profit, the OPA said, and will not affect the cost of living because pressed fish oil is sold for industrial uses and in making products which are subject to maximum prices. Also, increased manufacture of this oil will make available a lower-cost substitute for the oils now in use. The amendment became effective July 12, 1943. Excerpts from RPS-53, Amendment 36, follow:

Section 1351.151 (b) (10) (iii) is amended to read as follows:

(iii) Marine animal oils; Tank cars, all duties and taxes paid:

	Cents per Pound
Whale oil, crude, No. 1, f.o.b. American ports	11.25
Sperm oil, crude, No. 1, f.o.b. American ports	7.75
Seal oil, No. 1, f.o.b. American ports	8.90
Menhaden, crude, f.o.b. producer's plant, Atlantic Coast	8.90
Sardine oil, crude, f.o.b. producer's plant, Pacific Coast	8.90
Sardine oil, hydrogenated 52°, f.o.b. producer's plant, Pacific Coast	10.90
Light, cold pressed fish oil (Menhaden and Sardine), fair average quality, delivered.	12.25
Herring oil, crude, f.o.b. Seattle	8.90

FISH MEAL PROTEIN CONTENT REQUIRED ON TAG BY OPA

Manufacturers of fish meal for mixing purposes, whether sold in bulk, bags, or other containers, hereafter are required to identify the amount of protein in the meal by a tag attached to the bag, or, by a certificate of analysis attached to the invoice, the Office of Price Administration said July 5.

Amendment No. 3 to Revised Price Schedule 73 (Fish Meal and Fish Scrap), effective July 10, 1943, also eliminates the term "grade" from the regulation, and states that fish scrap need not be tagged as to protein content. Fish scrap, OPA points out, is not sold on a guaranteed protein basis, but on the actual analysis of protein contained in a given lot of fish scrap. Fish meal, on the other hand, is sold on a range of five points upwards from the minimum guaranteed analysis, and is paid for at prices scheduled in the regulation according to the amount of protein in the fish meal.

Foreign Fishery Trade

BRITISH GUIANA'S SEA FISHERY

By Milton J. Lobell*

On the northeast coast of South America, and known throughout the West Indies as "B.G.", is British Guiana, a colony of Britain. It is the northernmost of the three Guianas. Lying between latitudes 1° and 8° north, and longitudes 57° and 61° west, it has a coastline of about 270 miles on the Atlantic Ocean.

Inshore waters, out to about 10 miles, are very muddy from the discharge of numerous large rivers. A "pea-green" zone, extending 15 miles from the offshore region of the muddy zone, is tremendously rich in phytoplankton. To the seaward of this is clear blue tropical water.

Out to 70 miles offshore, at the 100-fathom line, is a wide and shallow coastal shelf. Here, a little-known deep-sea fishery similar to the well-known Campeche Bank grouper and red-snapper fishery, is carried on by schooners and ketches based in British Guiana and Barbados.

The fishing grounds for the deep-water species of groupers and snappers are on the seaward edge of the continental shelf in 30 to 60 fathoms, and on the continental slope in 60 to 100 fathoms. The 30-fathom line lies about 60 miles off the coast, between the Demerara and Surinam Rivers. The zone between the 30- and 60-fathom line is narrow off the coast of the northwest district--less than 10 miles wide at one point. Off the Orinoco mouths, to the northwest, and off the coast between the Demerara and Surinam Rivers to the east-southeast, the width broadens out to about 30 miles. Below the 60-fathom line, the sea floor drops away to 100 fathoms in about 10 miles, to about 700 fathoms in another 10 miles, and to 1800 fathoms about 160 miles off the coast.

Fishing is usually carried on in depths between 40 and 60 fathoms; occasionally, in 30 to 90 fathoms. This is usually well out in the blue ocean water, although the "pea-green" waters sometimes may extend out beyond the 100-fathom curve under certain conditions of currents.

The best ground for red-snapper is on a sandy-mud or shell-mud bottom; rocky bottom is especially good for gummouth snapper, but much gear is lost. Clean sand is nearly barren. These grounds appear to run in streaks parallel to the direction of the ocean current. Anchoring is impossible, since there are no power winches on the fishing vessels. When a suitable bottom is found, the boats heave-to and work down-current. Excellent seamanship is needed to keep as long as possible on a good patch in a current of one or two knots, and to return to the spot when it is passed. Good grounds on sandy-mud, shell-mud, fine shell, and rocky bottoms are reported at longitude 56° in 50 fathoms; north by east from the mouth of the Demerara River in 50 to 60 fathoms; in latitudes 8° and 8°15' in 45 to 50 fathoms; and between latitudes 9° and 9°37' in 40 to 60 fathoms.

* Fishery Engineer, Division of Fishery Industries, U. S. Fish and Wildlife Service.



All fishing is done by hand-lines from the decks of the vessels, and captain and crew alike (8 or 9 men) each attend to one line. For bait, fish of almost any variety that can be procured is used. The lines are 18# hemp, carrying from 12 to 21 No. 3 or 4 Kirby-bend hooks, each fastened to a 10# hemp gangion 3 feet in length. The gangions are attached to the handline at intervals of about 4 feet. At the bottom end of the handline is a 10 to 15-pound weight.

On rough ground a considerable amount of gear is lost on coral rocks and gorgonians (sea fans and feathers). It is estimated by one captain that the losses in hooks and lines alone amounts to about \$30 per trip.

The fish, very carefully gutted and cleaned, are stowed in crushed ice on board the schooners with insulated (8-inch slab cork) holds. When the catch of an hour or two has accumulated (some captains keep the fish in the shade and wet them down from time to time), all hands turn to and clean fish. The throat is cut, gills are removed, and gutting is done in such a manner that the body cavity lining is peeled out entire; the gill arteries are cut, and the kidney and dorsal blood vessels are scraped out with coconut husk. A thorough washing and draining follows in order to remove all blood. The troubles of gutting and cleaning are well repaid, since the fish are landed in first-class condition.

Plenty of ice is carried; 10 to 12 tons in the larger vessels, for a capacity of 16,000 pounds of fish; 6 tons in the smaller vessels for 10,000 pounds capacity. The usual trip takes 12 to 13 days; of this time, an average of 8 or 9 days are devoted to fishing, with two days each way for running to and from port. The crews receive a wage plus a bonus of 3 cents for every fish they catch. On vessels running into Georgetown, British Guiana, food is also supplied.

The species caught are as follows:

<u>Snappers</u>		<u>Groupers</u>	
Red Snapper	<u>Lutianus campechanus</u>	Black grouper	<u>Epinephelus mystacinus</u>
Gunmouth or blackfin	<u>L. bucanella</u>	White grouper	<u>E. flavolimbatus</u>
Yellow-eye or silk	<u>L. vivanus</u>	Red (brown) grouper	<u>E. morio</u>
Brim (bream) or blear-eyed	<u>Etelis oculatus</u>	Gray grouper or maddock	<u>Myctoperca falcatus</u>

The first three snappers are red snappers; the fourth, a very deep-water cousin of the snapper. The four groupers are all deep-water types. The catch of the species of grouper taken together amounts to about 8½ percent by weight of the catch of the species of red snapper. The red snapper (L. vivanus) is taken on sandy-mud or shell-mud; the gunmouth (L. bucanella) is taken on a rocky ground.

Before the War, eight schooners and ketches were engaged in fishing on these offshore grounds. The vessels ranged from 31 to 130 gross tons. Three were built in the British West Indies, two in England, one in Scotland, and the remaining two in Nova Scotia. Two were equipped with auxiliary power—one with an 18 horsepower diesel, and the other with a 60-horsepower semi-diesel. Fish capacities varied from 8 to 10,000 pounds, and the catch was packed in ice in insulated holds or insulated boxes.

Six of these eight vessels operated full-time on the British Guiana banks. The other two (the large schooners built in Nova Scotia) fished only incidentally, pausing on the fishing grounds only long enough to obtain a reasonable catch while freighting between the West Indies and British Guiana. One of these had a single section of the hold insulated for carrying fish, and the other had a large insulated box on deck. Three of the six regular vessels were owned in British Guiana and landed their catch there. The other three, owned in Barbados, occasionally landed a catch in British Guiana, but more usually in Barbados or Trinidad. Since Port-of Spain, Trinidad, is difficult to approach and to get away from in a sailing vessel without auxiliary power, it was visited most often by the boats having engines and then only when there was a large catch to be sold. Since the outbreak of the War, at least one of the vessels has been sunk by enemy action, and the remainder are landing at British Guiana ports or freighting cargo.

Over a period of 4½ years, three schooners averaging 23 trips per year landed an over-all average of 5,097 pounds of red snapper and 431 pounds of grouper per trip. The landings throughout the year were fairly consistent, the average by months of landings per trip varying from 23 percent above, to 17 percent below the mean for all trips. All the months be-

tween April and November were above average except September; December to March were below average. The best individual month was November, with average landings of 6, 274 pounds of red snapper per trip; the poorest was September, with 4, 115 pounds per trip.

The periods of catches above the average coincide with those during which the Equatorial Counter-current is running except for the anomalous month of September. The fishermen complain of very strong currents in the poor months, especially January and February. Roes are said to be fullest in April; but there is no knowledge of the areas where spawning schools collect, or whether spawning migration takes place either to deeper or shallower water.

The landings of locally-owned schooners in British Guiana of red snapper and grouper for the years 1938 to 1941 were 433,020; 385,452; 376,649; and 388,871 pounds, respectively. The fish were handled at all stages from the time they are caught to their delivery to the consumer by one organization whose fishing operations are carried on as part of their ice-manufacturing business. This unified organization for the capture, storage, distribution, and sale of fish is without parallel in the British West Indies--possibly in the entire Caribbean Sea.

The deep-sea fish are distributed to the cold-storage plants where they are sold, gutted with heads on. The loss in weight by gutting is about 15 percent. Pre-war prices were 16 cents per pound for red snapper and 12 cents for grouper. The prices in late '42 were 18 cents and 16 cents, respectively, which compared very favorably with the prices of other fish as sold in the round in the public markets. There is normally a brisk demand, and stocks do not remain unsold for many hours after delivery.

This fishery forms a considerable addition to the coastal, estuarine, and fresh-water fisheries, amounting to about 10 percent of total landings in weight and about 20 percent of the value. The fishery can probably be expanded; and, if this were done, a ready market is available for, in normal times, British Guiana annually consumes $5\frac{1}{2}$ million pounds of imported fish. Since the bulk of this is salt fish, the fresh weight equivalent would be much higher.

O-O-O

BARBADOS FISHING INDUSTRY

Next to agriculture, according to the July 17 issue of Foreign Commerce Weekly, fishing is the most important industry in the economy of Barbados, British West Indies, though the fishing industry on that island has never been organized and it is only recently that government assistance has been forthcoming to any appreciable extent.

On June 8, 1943, the Barbados House of Assembly passed a resolution to grant £2,250 from the public treasury for the rehabilitation and extension of the fishing industry of the island. Previous assistance included the sum of £800, which was provided for the rehabilitation of the fishing industry on November 10, 1942. The Fishery Committee expressed the opinion that the earlier loan had been of great advantage to the fishing industry, a recent count of boats disclosing that there are now 404 boats compared with 358 before the assistance was given. The committee therefore recommended that loan facilities be extended for repairs to the existing fishing fleet and for the building of new boats.

The cost of building a fishing boat and outfitting it is about £125. It is proposed to build 15 boats before the next fishing season and to repair boats of the existing fishing fleet. Such advances would be made only to boat owners or prospective boat owners actively engaged in fishing who are prepared to supply at least one-fifth of the capital cost of the boat. Repayment of funds would be secured under terms and conditions of a defense regulation similar to that issued in respect to the £800 loan entitled "Defense (Fishing Boat Loan) Regulations 1942".

The administrative work of the scheme will be in the hands of the manager of the Peasant's Loan Bank, and the general carrying out of the proposals will be supervised by the Fishery Committee.

FISH CANNING ACTIVITIES IN CUBA

There are six factories engaged in canning sea foods in Cuba. All of the plants can lobster, and three also can striped tunny. It is estimated, according to information from the Foreign Commerce Weekly (8/7/43), that the 1943 pack will amount to about 15,000 cases of lobster containing 243,700 net pounds of shellfish, and 3,000 cases of striped tunny weighing about 63,000 pounds net.

Up to the present, practically 100 percent of Cuban production of canned lobster has been exported, as there is little domestic demand for the product.

The tunny has been partially sold for domestic consumption, but producers state they expect to export most of the 1943 pack.

Maximum yearly production capacity of the six plants in Cuba is about 17,000 cases, or 280,000 pounds of lobster and 3,500 cases (73,000 pounds) of tunny.

CANADA OUTLINES FRESH-WATER FISH EXPORT POLICY

According to information received July 12 from Ottawa, through the Commercial Attache of the Canadian Legation at Washington, the following is the export policy with regard to export of fresh-water fish to United States:

Fish concerned are whitefish, lake trout, and pickerel (sometimes referred to as yellow pike, wall-eyed pickerel) fresh, frozen, filleted or not.

1. Special export permits are granted to the more responsible Canadian concerns on condition they supply this Branch (Ottawa) with a statement every week showing the amount of fresh-water fish exported to the United States and the amount sold for consumption in Canada, along with the names of the Canadian purchasers.

2. Exporters using these special permits must supply the Canadian market with an amount equal to at least 25 percent of the fish exported to the United States during any one period. For example, if a firm exported 1,000 pounds of whitefish and 1,000 pounds lake trout to the United States during a weekly period, they must show sales in Canada during the same period for at least 250 pounds of whitefish and 250 pounds of lake trout.

3. Regional offices of the Wartime Prices and Trade Board cooperate by informing Fish Administration and, in turn, this Branch whenever there is a shortage in any one particular area, after which certain exporters are requested to sell fish in their area at fair market prices.

4. Export permits are not required for shipments not exceeding 10,000 pounds in any one week to the United States when made by licensed fishermen.

5. The above is the general policy, with certain provision to ensure that Canadian retail and wholesale firms do not buy in the Domestic market and then re-export, and also to control border shipments.

WHOLESALE AND RETAIL PRICES

Accompanying a further rise in prices for agricultural commodities in primary markets, the Bureau of Labor Statistics' wholesale index of all commodities advanced 0.2 percent during the four-week period ending June 12. Wholesale prices of foods rose 0.6 percent during this period, much of increase caused by a further advance in fruit and vegetable prices.

Food prices, comprising over 40 percent of the retail price index, declined 0.8 percent in the month ending June 15. This brought the cost of living for city workers down 0.2 percent during the month, the first month to show a reduction since a year before Pearl Harbor, according to a report issued by the Secretary of Labor.

Wholesale and Retail Prices				
Item	Unit		Percentage change from--	
<u>Wholesale:</u> (1926 = 100)		<u>June 12, 1943</u>	<u>May 15, 1943</u>	<u>June 13, 1942</u>
All commodities	Index No.	104.0	+0.2	+5.7
Foods	do	110.9	+0.6	+11.5
		<u>June 1943</u>	<u>May 1943</u>	<u>June 1942</u>
Fish:				
Canned salmon, Seattle.				
Pink, No. 1, tall	\$ per dozen cans	1.970	0	-11.1
Red, No. 1, tall	do	3.694	0	- 6.2
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	12.500	+4.2	+13.6
Herring, pickled, N. Y.	¢ per pound	12.0	0	+20.0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
<u>Retail:</u> (1935-39 = 100)		<u>June 15, 1943</u>	<u>May 18, 1943</u>	<u>June 16, 1942</u>
All foods	Index No.	141.9	-0.8	+15.2
Fish:				
Fresh and canned	do	201.1	+0.3	+27.0
Fresh and frozen	¢ per pound	32.4	+0.2	+31.4
Canned salmon:				
Pink	¢ per pound can	24.1	+0.4	+11.6
Red	do	41.6	-0.5	+ 3.7

INDEX OF FEDERAL CONTROLS PERTINENT TO THE FISHING INDUSTRY
(Effective During June 1943)

Title	Series*	Action	Effective on June	June FMM Page
Agar	M-96, Am.	Transfers control to chemicals from Health Supplies Branch	2	20
Bags	MFR-118, Am. 19	Sets ceilings on cotton bagging	4	-
Boots, rubber	RO-6A	Simplifies rationing procedure for obtaining	5	13
Burlap	M-47 (Dir.)	Stops further purchase of imports of burlap by private dealers	7	-
Chemicals	(WFB)	Covers civilian and uses to which those under allocation were allotted	4	-
Cod(salted), etc.	(WFA)	Combined Food Board recommends "allocation shares" of exportable supplies	30	61
Construction	(WFB)	Denies Regional Directors right to permit construction under L-41 of food-processing facilities, such as canneries, packing houses, where cost is less than \$10,000	9	-
Containers	M-81, Am.	Lists permitted uses of cans made of 1.25 hot dipped tinplate, etc.	7	62
		Covers packing quotas of canned fish products for civilians	11	-
	L-83, Am., Int. 3	Includes packers' machines for sealing with metal closures	25	-
	M-221	Increases number and quantity of products using new burlap bags	11	19
	L-239, Am.	Prohibits mfg. of folding boxes from solid or filled kraft, etc.	22	-
	M-261, Am.	Permits steel strapping for wood or fibre fish containers	7	-
	L-279	Controls paper shipping sacks for processed feedall		-
	MFR-359, Am. 2	Sets ceilings on paper-board, liquid-tight cylindrical type	3	My 16
	MFR-382, Am. 1	Sets alternative ceilings for e., w. areas	27	-
Cork	(WFB)	Indicates Gov't. stockpile reductions through sales to industry	14	13
Deferment	(SS) LBM-158, 158A	Instruct employers with reference to replacement schedules re non-fathers	15	-
Equipment	L-292	Controls food-processing machinery, new and used	5	14
laboratory	L-144, Am.	Limits sales and deliveries of items costing over \$50	26	-
	P-43, Am.	Assigns p.2's and allotment symbols on certain items	26	-

*For abbreviations, see similar Index, May issue Fishery Market News, p. 34

Title	Series*	Action	Effective on June	June Fish Page
Exports	2nd Rev.M.Exp.PR.	Denies prices above territorial U.S. ceilings for outside sales	12	-
Fats, oils	Am.2	Adds to list of products for which WFA can issue priorities	5/31	19
	FIR-1,Am.1	Requires new forms in applying for allocations	1	12
	(FDA)	Controls fish, marine animal oils for protective coatings	17	18
Fertilizer	M-332	Stipulates processors may not deliver over makers' 70% quotas	7	-
Fibers	FPO-12,Rev.	Adds certain jute, jute products as prohibited import purchase after 6/7	10	-
	M-63,Am.1	Puts scrap jute under strict end-use controls	15	-
cordage	M-70,Am.	Indicates percentage of waste rope that can be reconstituted as rope	7	-
Fish, canned	M-294,Am.	Indicates only 6 species to be rationed	3	-
	RO-16,Am.35	Modifies weekly pack report regulations	-	61
	(FDA)	Revises point values for consumers for June	6	16
misc.canned	(OPA)	Announces offers to buy under form FSC-1531	22	50
& shellfish, canned	(FDA-Spec,Notice)	Outlines packers' procedure in submitting Tenders of Delivery	19	61
& shellfish, canned	FDO-44,Am.1	Eliminates tuna purchases; permits tolerances	28	51
Food products	(Rev.MFR-237,Am.3)	Covers fixed mark-up regulations covering w. & r. sales of perishable foods	12	-
Fuel	(-238, -268, -268, -2)	Assures fishing vessels of operating supplies	5/31	My 12
	FAO-1,Am.	Indicates policies with reference to supplemental allotments	13	-
	ODT	Gives fresh and processed fish truckers 2.03, A-1 (Very critical) rating	7	18
	(ODT-"Sch.A")1	Announces offers to buy in Form FSC-1524	12	59
Groundfish, canned	(FDA)	Requires processors and buyers in B.C. to freeze half purchased	3	44
Halibut, frozen	CWPTB,AO.A-751	Announces offers to buy in Form FSC-1522 (superseding FSC-1355)	11	47
Herring,c.river	(FDA)	Amends Form SCP-1312 with regard to cleaning	15	49
c.sea)	(FDA)Sup.	Tuna-canners may pay on fishermen,boat-owners	4	My 26
Sardines, Maine)	MFR-366,Am.1	Covers rate reduction on vessels, availability; life policies	1	15
Insurance	(WSA)GO-6,Bull.	Includes machinery for sealing glass containers	25	-
	H-11,F-1	Announces offers to buy under Form FSC-1530	19	58
Labeling	L-83,Int.3	Provides w.'ers with methods to obtain ceiling adjustments	25	-
Labels,salmon can	(FDA)	Covers redistribution of idle, used machinery, equipment	26	-
Machinery(food-proc.)	MFR-136,Am.92	Announces offers for sale in Form SCP-1525	15	45
	(WPB)	Supplements above re. enameled can prices	19	45
	(WMC)	Amends above to conform with OPA ceilings	23	45
Mackerel,At.c.	(WMC)	Requests employers of deferred men to fill out tables, schedules	1	-
	CMP-Reg.5,Errata	States: manufacturers commercial fishing equipment in Sch. 1	5/14	-
	5,Dir.3	Reverting not compulsory on certain orders	2	-
	5A,Am.	Applies only to Government agencies & inst.	4	-
	1,Rev.	Simplifies industry's procedures in obtaining quantities	2	-
	1,Int.9	Covers p.'rs.on orders placed prior to 5/16	11	-
	1,Dir.14	Covers use of allotment numbers for purposes of identification	15	-
	3,Int.3	Covers replacement of stocks other than merchant trade products	12	-
	GPO-M-21-b 1	Covers replacement of stocks of merchant trade products	15	-
	-b 2,Am.	Redefines "approved order" as one WPB specifically allows	15	-
	L-117,Am.	Indicates certain applications require Form (MF-4-B)	16	17
	(OCF-Int.)		7/1	

Title	Series*	Action	Effective on June	June FIM Page
	PR-3, Am.	Provides uniform methods in applying ratings to get use of facilities	4	-
		Restricts use of certain ratings such as NRO on ice, fish oils, containers, textile bags, etc.	30	-
	2	Prohibits use of preference ratings to buy ice	17	-
	Int. 2	Covers ratings applied to orders not filled by 6/4	12	-
	-13, Am.	Permits sales of idle stocks industrial materials: agar, cork, fibres, etc.	10	-
	(WPB)	WPB-617 replaces PD-200 for construction priority	15	-
Nets	(WPB, M-246)	Adds tar acid resins to allocation of chemicals list	18	-
Oils, fish	FDO-60	Controls uses to better equalize supplies	7/1	9
	-61	Sets up purchase program for '43-44 catch	7/1	18
	MFR-188, O. 465	Permits ceilings to remain on paints using limited amounts in formulae	30	-
	(Sect. 1499.158)			
Peddlers	ODT, Ord. 17-24	Permits once-per-day trips with trucks for direct sales	21	17
Pilchards	(OCF) O-1838	Coordinates control over production delivery	30	5
	(FDA)	Announces offers to buy in Form FSC-1520	10	53
Prices, c. ground	PR-1, Int. 2	Defines "regularly established prices" by vendors	2	-
	Rev. MFR-237, Am. 2	Covers w.'ers and possible need to refigure certain ceilings	7	-
Rationing	GRO-5, Am. 24	Establishes procedure re. transfer, liquidation of fishing boats	7	-
	28	Covers need for fishing vessels to report certain foods	22	-
	(OPA)	Eliminates point gains, losses by canned fish sellers	7	16
Refrigerators	GMFR, O-555 (Sect. 14993B)	Covers rebuilt, reconditioned sub-assemblies, parts unsold in 3/42	25	-
Rosefish	MFR-364, Am. 2	Lifts ceiling on frozen fillets	4	-
Salmon, c.	WFA	Announces offers for sale in Form SCP-1483	5/25	My 30
	Am. 1	Amends above to conform with OPA ceilings	23	58
	(FDA)	Announces offers to buy in Form FSC-1436	8	54
	Am. 1	Amends above to conform with OPA ceilings	23	54
Sardines, Maine }	(FDA) Sup.	Amends Form SCP-1312 with regard to cleaning	15	49
Herring, c. sea }	(FDA)	Amends inspection regulations for S.A. & Gulf canners	10	49
Shrimp, c.				
	WFA	Announces offers for sale in Form SCP-1509	5	49
	Am. 1	Amends above to conform with OPA ceilings	23	49
Suppliers	L-63, Am.	Exempts all whose total inventory at cost is under \$35,000	10	-
Textiles	PR-18, Am.	Eliminates L-215 in dealing with "frozen schedules"	23	-
	M-328	Restricts use of ratings for distribution except for essential trailer ferry service uses	1	13
Tin	(WPB)	Suggests canners use silver-lead, not tin-lead solder	2	-
Tinplate	CMP-1, Dir. 19	Permits advance production by mills for manufacturers' later orders	29	-
Transportation	ODT-17, Am. 3, Int. (1)	Assigns p.r.'s for truck services re. raw, processed fish	5/30	-
	ODT-17, Am. 3, Int. (2)	Merchants cannot use for-hire trucks to exceed allowed deliveries	5	-
	ODT-17, Am. 3A	Further restricts retail fish, ice deliveries in East	18	-
	(ODT-Sch. A) 2	Revises list to give canned-fish truckers A-3 (Important) rating	19	18
Tuna, c.	(WFA)	Suggests industry use soybean oil	21	51
Tuna-like fishes, }	MFR-299, Am. 2	Assures w. & r. rollbacks to consumers by setting ceilings at canners', processors' levels	9	52
Codfish, salt }	-384, 1			
Valves, steel	Rev. SR-1, Am. 12	Exempts from price control under certain conditions	7	-
Vitamin A	L-40, Am.	Restricts contents in animal, human preparations	2	19
	(FDA-Spec. Ann.)	Withdraws invitation to submit offers for sale as in Form FSC-1189	23	19
Wages	(Lab. D.)	Exempts Alaskan, W. Coast fish processors from overtime pay rules	7	62

THE COVER PAGE

Originally appearing in "Fisheries of North America, With Special Reference to the United States", by R. H. Fiedler, our illustration for this month's cover page represents what is perhaps the most complete cartographic attempt to locate our several domestic commercial fisheries. In normal times the most productive in the world, in some areas they have now flourished for more than four centuries--the great cod fishery of the Western North Atlantic, for example, which began shortly after Cabot carried back to the Old World glowing accounts of the great abundance of fish in these waters. A historical report prepared by Thomas Jefferson when he was Secretary of State mentions that by 1577 some 315 vessels from the Old World were prosecuting this cod fishery--150 from France, 100 from Spain, 50 from Portugal, and 15 from England.

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FISHERY TRADE INDICATORS
(Expressed in Thousands of Pounds)

Item	Month	Latest month	Same month a year ago	Previous month
FRESH FISH LANDINGS				
Boston, Mass.	May	14,890	25,540	15,211
Gloucester, Mass.	do	8,158	13,358	10,048
Portland, Maine.	do	1,849	2,005	1,758
Boston, Gloucester, and Portland:				
Cod.	do	5,662	8,935	6,180
Haddock.	do	11,318	13,299	13,662
Pollock.	do	1,438	1,382	683
Rosefish.	do	2,187	12,589	4,489
FISH RECEIPTS, CHICAGO^{1/}				
Salt-water fish.	do	3,607	1,470	1,811
Fresh-water fish.	do	4,019	2,575	3,971
Shellfish, etc.	do	1,108	748	563
By truck.	do	1,628	2,021	1,815
By express.	do	4,693	1,923	2,414
By freight.	do	2,413	850	2,116
COLD STORAGE HOLDINGS^{2/}				
New York, N. Y.:				
Salt-water fish.	June	3,733	4,204	2,440
Fresh-water fish.	do	927	974	946
Shellfish, etc.	do	757	831	494
Boston, Mass.:				
Salt-water fish.	do	7,242	12,245	2,919
Fresh-water fish.	do	6	11	8
Shellfish, etc.	do	927	455	352
Chicago, Ill.:				
Salt-water fish.	do	991	1,788	792
Fresh-water fish.	do	837	1,954	809
Shellfish, etc.	do	564	756	269
Unclassified.	do	608	395	462
United States:				
Cod fillets.	do	1,013	2,761	517
Haddock fillets.	do	712	6,555	877
Halibut.	do	4,606	8,096	1,144
Mackerel (except Spanish).	do	1,163	2,092	524
Croakers.	do	1,067	1,905	76
Rosefish fillets.	do	461	2,990	352
Salmon.	do	772	2,377	867
Whiting.	do	1,741	3,654	1,104
Shrimp.	do	1,868	4,322	1,213
New England, all species.	do	5,722	15,146	2,808
Middle Atlantic, all species.	do	8,307	12,799	5,175
South Atlantic, all species.	do	2,295	3,700	1,212
North Central East, all species.	do	5,205	11,289	4,447
North Central West, all species.	do	1,197	2,188	1,284
South Central, all species.	do	1,865	2,710	1,135
Pacific, all species.	do	9,797	15,504	5,166

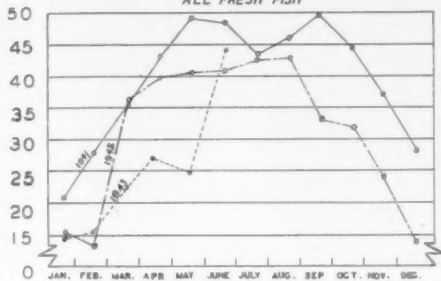
^{1/} Includes all arrivals as reported by express and rail terminals, and truck receipts as reported by wholesale dealers including smokers.

^{2/} Data for individual cities are as of the last Thursday of the month, except those for Boston which are for the last Wednesday of the month. Data on United States holdings by various species and by geographical areas are as of the first of the month for both the "Latest month" and "Previous month", but are as of the 15th of the month for the "Same month a year ago."

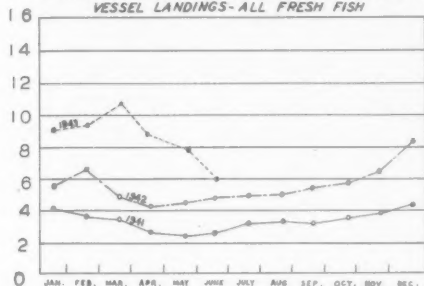
Note:--Data for the latest month are subject to revision.

TRENDS OF FISHERY TRADE IN MILLIONS OF POUNDS OR CENTS PER POUND

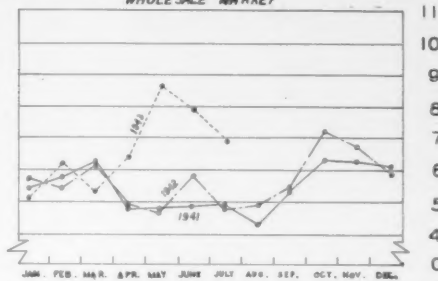
VESSEL LANDINGS-BOSTON, GLOUCESTER & PORTLAND ALL FRESH FISH



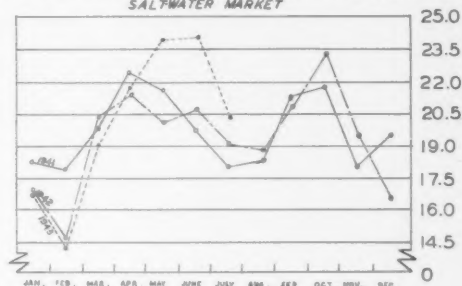
AVERAGE PRICE-BOSTON, GLOUCESTER & PORTLAND VESSEL LANDINGS-ALL FRESH FISH



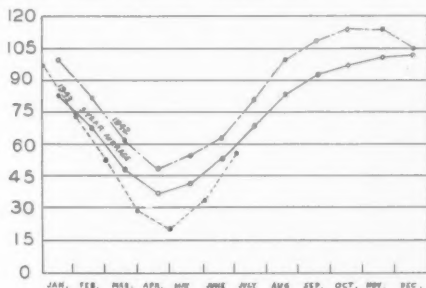
RECEIPTS OF FRESH & FROZEN FISH-CHICAGO WHOLESALE MARKET



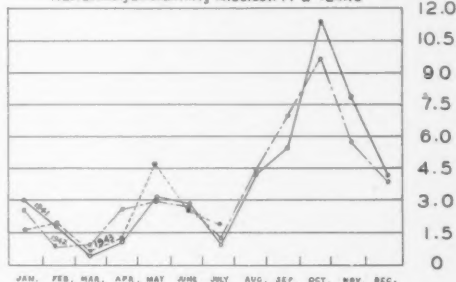
RECEIPTS OF FRESH & FROZEN FISH-NEW YORK CITY SALTWATER MARKET



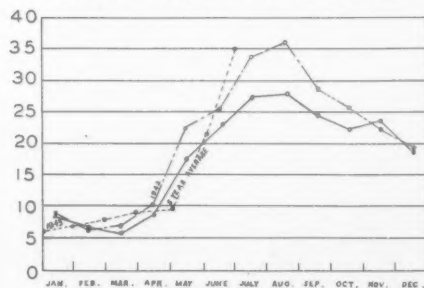
DOMESTIC COLD-STORAGE HOLDINGS OF FROZEN FISH



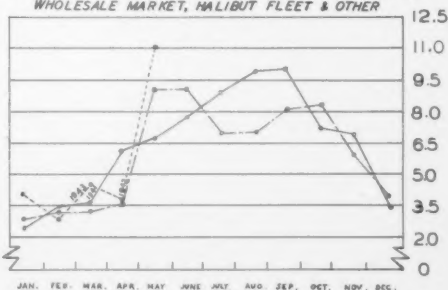
LANDINGS OF SHRIMP FOR ALL USES-HEADS OFF ALABAMA, LOUISIANA, MISSISSIPPI & TEXAS



DOMESTIC PRODUCTION OF FROZEN FISH



RECEIPTS OF FRESH & FROZEN FISH-SEATTLE WHOLESALE MARKET, HALIBUT FLEET & OTHER



FISH AND SHELLFISH OF NEW ENGLAND

A new publication, "Fish and Shellfish of New England", by Rachel L. Carson, Aquatic Biologist, of the Division of Fishery Biology, has recently become available. This timely publication is the Service's Conservation Bulletin No. 33.

Millions of Americans are developing new wartime food habits, trying foods they once neglected, turning to alternates for long familiar products. For every one of the ten fish or shellfish that make up more than four-fifths of New England's catch there are seven species little known or utilized, many of which could provide tasty and nutritious foods. Turning to these under-utilized species will conserve food resources by lifting the burden of over-exploitation from such fishes as cod and haddock and will augment dwindling supplies of protein foods. Exploring the seafood markets for unfamiliar species rewards the housewife and her family with delightful taste surprises, for scarcely any other class of food offers so great a variety, so rich an opportunity for mealtime adventures.

Before we can try new foods, we must know what they are--something of their nutritive value, where they come from, how market supplies vary with the season. Our enjoyment of these foods is heightened if we also know something of the creatures from which they are derived, how and where they live, how they are caught, their habits and migrations.

"Fish and Shellfish of New England" provides such an introduction to the more important fish and shellfish of New England. Conservation Bulletin No. 33 can be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C., for 15 cents.

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